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NUMBER 11

# THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1871



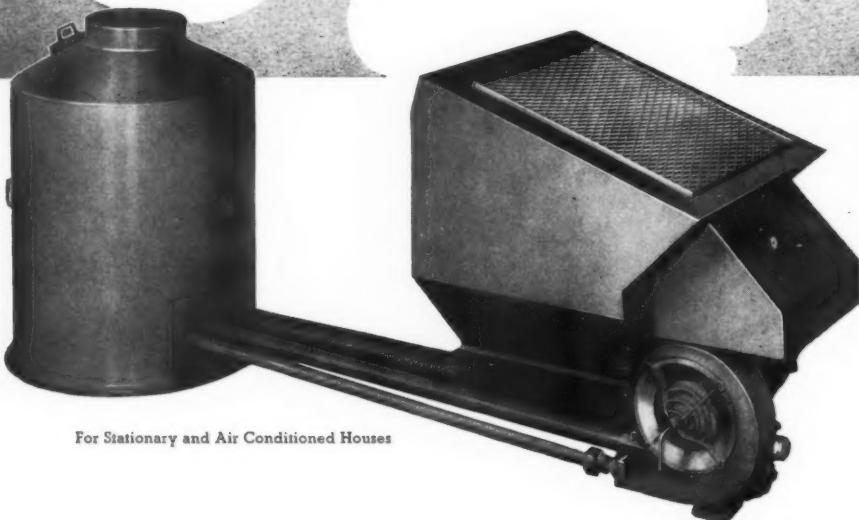
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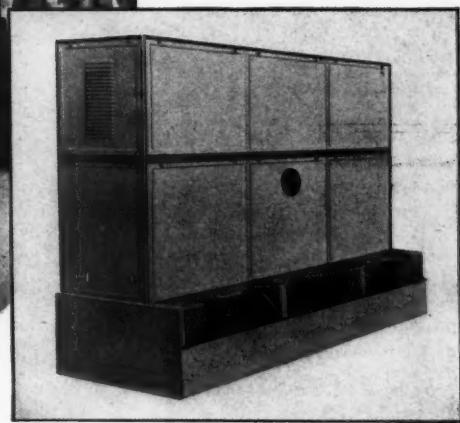
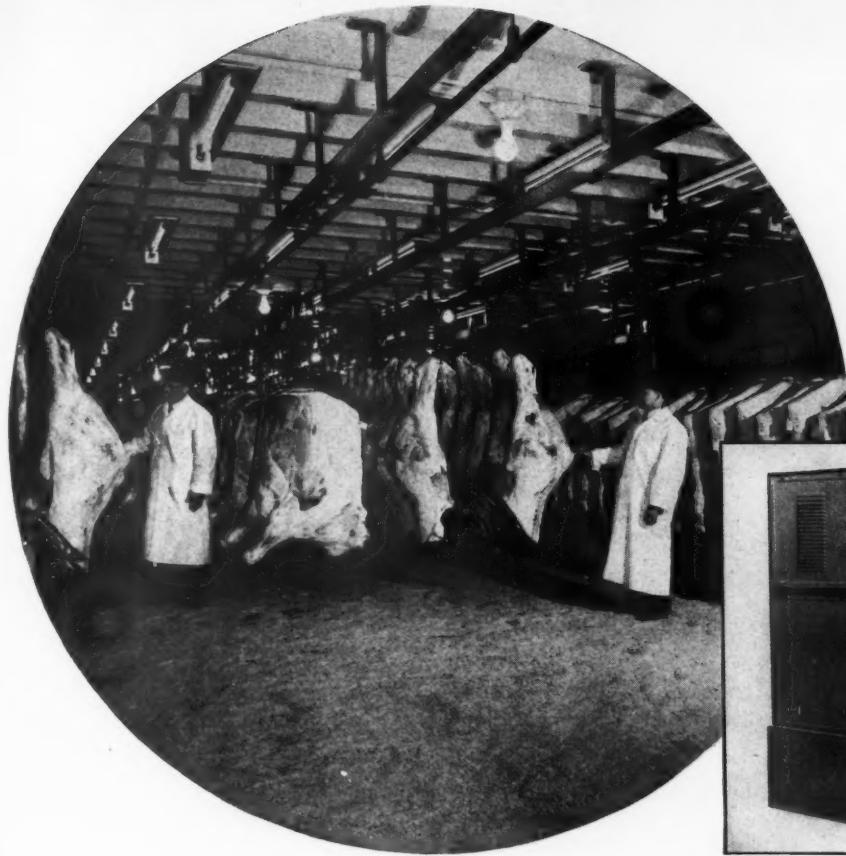
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# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*



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SEPTEMBER 13, 1941

Number 11

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Official Organ  
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- Housewives judge your sausages by how good they look. And what they buy are the plump, firm, fresh-looking sausages — every time! That's the kind of sausages you get with Armour's Natural Casings... because their elasticity keeps these casings clinging tightly to the meat, always — gives sausages real sales-appeal!

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**Use  
Armour's Natural Casings  
for Appetizing,  
Fresh-Looking Sausages**

**ARMOUR'S  
NATURAL CASINGS**

# This Week's NEWS HIGHLIGHTS

## Suggest Record Goals for 1942 Livestock Slaughter in Defense Farm Mobilization

**G**OALS for livestock and meat production in 1942 have been set considerably above the level of 1941 or any other year in a complete mobilization of American agriculture to adjust its output to domestic defense needs and the requirements of nations resisting aggression, according to a statement made this week by Secretary of Agriculture Claude R. Wickard. The farm production campaign will be under the supervision of Department of Agriculture defense boards.

At the same time the Secretary announced that the Department of Agriculture will support prices of hogs, eggs, evaporated milk, dry skim milk, cheese and chickens until December 31, 1942, at not less than 85 per cent of parity. Thus the department continues the policy of encouraging production of these commodities initiated last spring.

The following table compares 1942 goals for total U. S. livestock slaughter under the program with estimated 1941 production and the 1936-40 average:

	1936-40	1941	1942
Avg. Total	Total	Goal	Kill
Hogs .....	63,196,000	71,000,000	79,300,000
Cattle and calves .....	24,850,000	25,100,000	28,000,000
Sheep and lambs .....	21,902,000	22,400,000	22,900,000

Total U. S. slaughter at the levels suggested above would be considerably in excess of kill in any year of record and would require the meat industry to process a greater volume of meat.

Production goals for 1942 and the part which agriculture will be called upon to play in the defense effort will be discussed with farmers and farm leaders in four regional agricultural defense conferences scheduled for Salt Lake City on September 15 and 16; Chicago, September 18 and 19; New York City, September 24 and 25, and Memphis, September 29 and 30.

"For the first time in the history of agriculture in this country," said Secretary Wickard, "production goals for all essential farm commodities have been established. They have been established on the basis of a thorough canvass of the needs for improved nutrition in this

country and the needs of the nations that still stand between this country and Hitler.

"Every farmer in the United States will be contacted by local farmer committeemen under the supervision of USDA defense boards. . . . The adjustment machinery of the national farm program will be applied to the whole range of agricultural commodities to assure plenty of the commodities for which there is increased need while continuing to hold in check the production of commodities of which we already have large reserves. . . ."

In general, the production goals reflect suggested or expected production substantially larger than in recent years for livestock products (with adequate supplies of feed grains to supply increased livestock numbers), expanded production of oil-producing crops, and a continuation of about the current

(Continued on page 27.)

### Difficulties Arise in Making Label Deadline

While officials of the U. S. Bureau of Animal Industry insist that the new meat labeling regulations must go into effect on October 1, and that packers must comply with them, the bureau is reported to be willing to examine the situation of any individual company which is having difficulty in changing over its labels or obtaining new packages, cartons, etc.

Some packers report that they are having considerable difficulty in making arrangements for completion of their label changes by October 1. There is said to be some trouble in obtaining deliveries of new labels or new-labeled containers from labeling, carton and box manufacturers because of unusual delays in connection with defense.

Packers who make direct contact with the Bureau may be able to obtain permission to use up old-labeled wraps and containers if these are surcharged with stickers, bands or stamps furnishing the additional information required by the new BAI regulations.

## PLAN BALANCED PROGRAM FOR '41 AMI CONVENTION

THREE entertaining and enjoyable evening parties have been scheduled during the thirty-sixth annual convention of the American Meat Institute at the Drake hotel, Chicago, October 3 to 7.

**Dinner and Entertainment.**—A dinner is scheduled for Friday evening at 7:00 p.m. for those attending the sectional meetings. This event was considered an outstanding innovation at last year's convention and arrangements for an equally entertaining and enjoyable evening are being made for this year. In addition to a well-rounded program of entertainment and other features, a well-known after dinner speaker will appear on the program. The party will be held in the grand ballroom, Drake hotel.

**Dinner Dance Entertainment.**—For years this Monday evening affair has been one of fun and gaiety for meat packers and their families. The dinner dance and entertainment will be held in the grand ballroom of the Drake.

**Annual Dinner.**—As in past years, the annual dinner will be held in the grand ballroom of the Palmer house at 7:00 p.m., Tuesday evening, October 7. A program of entertainment and dinner music has been scheduled in addition to a talk by an outstanding speaker.

Indications are that the registration at this year's convention will be among the largest in the history of all annual meetings. The international situation and its probable effect on the coming year's activities in the livestock and meat industry has stimulated an increased interest in the convention program. Representatives from the government, the Army, and from other leading industries will participate in the sectional and regular convention session programs.

Sectional meetings covering problems of engineering and construction, operating and chemistry, sales and advertising, livestock, accounting, and sausage have been scheduled for Friday and Saturday. On Friday morning, a meeting of the accounting section, and the first session of the chemistry and operating section will be held. Sales and

advertising, and the second session of the chemistry and operating section will be held on Friday afternoon. On Saturday morning, meetings of the engineering and construction section, the livestock section, and the sausage division are scheduled.

The program of the engineering and construction section will cover such important subjects as priorities, the quick chilling of hog carcasses, power production and fluorescent lighting in meat packing plants.

Professor R. S. Hawley of the University of Michigan, will speak on "Increasing Power Production with Present Boiler Facilities." The points which Professor Hawley is expected to bring out are most opportune when many plants are faced with a greatly enlarged production coincident with priorities on new equipment.

### Rapid Carcass Chilling

The Carrier Corporation has been experimenting for over a year on the rapid chilling of hog carcasses. These experiments point the way to elimination of all but an insignificant portion of the chilling shrink as experienced under present methods. In a talk which will be illustrated with graphs, tabulated data, and photographs, C. I. Elliott of the Carrier Corporation, will report on the results of these hog chilling experiments.

New developments in fluorescent lighting, the use of high voltage and color combinations and their application to the lighting of foods and meat will be outlined in a talk by T. C. Frerichs of the Federal Electric Co. Mr. Frerichs will illustrate the talk before the section with prints, sketches and displays.

Outstanding among the problems of the Institute members is that of priorities. Meat packers have been experiencing difficulty in obtaining materials for new construction and for maintenance and repair work. Warren G. Bailey, district manager, Chicago office, Priorities Field Service, Office of Production Management, will outline procedures for obtaining priorities in an endeavor to relieve the situation created by present manufacturing difficulties.

### Convention Sessions

Regular convention sessions of the Institute will be held on Monday and Tuesday, October 6 and 7. Following the same procedure as last year, there will be only one general session on Monday. The afternoon will be left open for committee meetings, inspection of exhibits and other activities.

The outlook during the coming year, the industry's meat educational program, priorities, the economic situation in general, and the importance of meat and the meat industry in the government's National Defense Program will be discussed by outstanding individuals in the meat industry as well as representatives of the Army and government, and the advertising field.

## Report Success in Michigan Natural Casings Ad Drive

**R**EPORTS from the Natural Casing Institute indicate that the organization's merchandising and advertising campaign is bringing about a material increase in sales of naturally-cased frankfurts in the six major Michigan markets where the program was launched.

With the slogan "22 per cent Juicier" as the theme of the campaign, newspapers in Detroit, Kalamazoo, Bay City, Flint, Grand Rapids and Lansing were given a schedule calling for twice-weekly and weekly insertions of effective ads, to appear on their food pages

enthusiastic comments, and dealers reported remarkable increases in sales during the demonstrations, and found that a large percentage of this increased volume was maintained long after the demonstrations were over. These demonstrations were staged in super markets, A & P stores and Kroger stores.

Dealers gave their cooperation enthusiastically as the campaign progressed. Packers and sausage manufacturers tied up with the campaign and in many cases staged contests among their salesmen, with watches as prizes for those showing greatest increases in sales of natural casing wieners.

Probably the most impressive evidence regarding the success of the natural casing campaign may be found in reports from various retail outlets in the affected area. One chain store in Grand Rapids which had been selling

AD USED IN MICHIGAN CASINGS DRIVE

Newspapers in Detroit, Kalamazoo, Bay City, Flint, Grand Rapids and Lansing, Mich., carried this advertisement and many others in the campaign of the Natural Casing Institute. Note the slogan of "22 per cent juicier." So successful have been the results of the advertising and merchandising drive that the Institute plans to continue it. Radio and store demonstrations have also been employed in the campaign.

on the best food day. In most cases, position was secured next to the advertisements of super markets or chain stores for maximum attention and tie-up. As the campaign developed, many markets and chains carried cooperative advertising of their own on natural casing wieners, in each case tying up with the slogan "22 per cent Juicier."

In addition to the newspaper advertising, radio programs on WJR, Detroit, which covers the entire campaign area, were broadcast three times weekly. This radio advertising was incorporated in the famous Mrs. Page's programs on this 50,000-watt station.

Store demonstrations are also given credit for the success of the program. Demonstrators made contact with thousands of consumers in retail stores, offering them samples of natural casing wieners. These demonstrators reported

about 45 lbs. of natural casing wieners per week, found its sales spurred to 150 lbs. a week during the demonstrations, and sales have stayed at that level since the demonstrations. Another unit of the same chain in Lansing increased sales from 20 lbs. weekly to 210 lbs. during the demonstrations, and thereafter found that its sales of natural casing wieners jumped to 250 lbs. per week.

One field man reports that a super market in his territory sold 150 lbs. of natural casing wieners on one Saturday alone, running out of stock at 4:30. The manager of the market reported that many customers specifically asked for "the kind they sampled." Another told of a chain of markets reporting the biggest week yet on natural casing wieners. This market formerly sold 35

(Continued on page 27.)

# Recent Developments in Priorities and Supplies

THE meat packing industry is experiencing some inconvenience because of the national preparedness effort and is finding it difficult or impossible to obtain some of the equipment, materials and supplies used in meat processing and distribution.

Meat packing is considered an essential industry and defense authorities have shown no disposition to hamper it unduly. However, regardless of all consideration it may receive as a food supplier, it is reasonable to expect that the equipment and supply situation will get worse. It would seem wise for packers and sausage manufacturers to plan their operations and make their adjustments accordingly.

THE NATIONAL PROVISIONER does not know what steps may be taken to insure the continued efficient and economical operation of meat plants, or to enable the industry to expand its capacity to meet increasing food needs (such as are embodied in the new agricultural production campaign reported on page 9). It will endeavor to give its readers all available information which may be helpful in enabling them to chart an operating course for the future.

Some of the week's important developments in the fields of priorities and supplies are outlined here. Similar items, grouped for convenient reference, will appear from time to time.

## Repair and Maintenance

A priority program under which 20 essential industries, including packers and other food processors, will be able to obtain maintenance and repair parts was announced by the Office of Production Management on September 9. The new plan will permit manufacturers of repair and maintenance parts to obtain an A-10 priority rating by endorsing on orders that the materials are for repair or emergency—inventory preference rating A-10 under preference rating Order P-22.

The new program supersedes the original repair and maintenance plan for nine industry classifications which was abandoned because of administrative difficulties.

It is explained by OPM that the general order of September 9 permits only emergency inventory acquisition, and that the plan is an interim order of the broadest possible application to permit virtually immediate performance of vital repairs in the covered classifications. Separate orders will be issued, it is announced, as special problems develop in the affected industries.

Industrial plant expansion to meet purely civilian demand was forbidden this week by the Supply Priorities and Allocations Board if the expansion would require the use of critical mate-

rials needed for defense. The policy was declared by SPAB in the temporary denial of a proposal to expand the plant of a plastics manufacturer.

"Hundreds of similar applications are on hand," the board said, "and no single one can properly be granted until it is known how much of a drain in scarce materials would be involved in granting all of them."

The proposed plant would have provided plastics capable of replacing 8,000,000 lbs. of aluminum, 18,000,000 lbs. of chrome nickel-plated steel, 6,000,000 lbs. of stainless steel and 34,000,000 lbs. of zinc.

## Status of Ammonia

There is no cause for concern in the ammonia situation so far as this publication can determine. Restrictions have been imposed on the use of ammonia in some industries, but there has been no interference with the supply for food processing and cold storage plants. There are no indications that restrictions are contemplated for food plants. Producers of ammonia say there is reasonable assurance that they will be able to meet all refrigeration demand.

There is one bad situation, however, for which ammonia users are mainly responsible and which only they can correct. Ammonia producers are rather seriously handicapped by a shortage of cylinders, despite the fact that they own enough containers to meet all requirements under normal conditions. One reason for this difficulty is that some users have purchased ammonia in excess of their needs. Another reason is that purchasers fail to return empty cylinders promptly.

It is very difficult or impossible to obtain ammonia cylinders. The metals from which they are made are needed for armament. Even were ammonia producers willing to add to their stocks of cylinders, they would be unable to obtain them. Packers and sausage manufacturers can render a real service to the meat industry and to all ammonia users by maintaining only a normal supply of this refrigerant and returning empty cylinders promptly.

## Chlorine Availability

Priorities have been placed on chlorine and its compounds since they are needed under the defense program for poison gases, disinfectants, etc. Packers use chlorine in the form of sodium hypochlorite for disinfecting walls, floors, and equipment, as well as in pure form, or as ferric chloride, in sewage treating plants for precipitating sludge and reducing oxygen demand of effluent.

Inability to obtain sodium hypochlorite need not inconvenience meat packers and sausage manufacturers. Comparatively inexpensive electrolytic machines can be obtained to produce this disinfecting compound from common salt. The machines are simple and no chemical knowledge is required.

If chlorine compounds required for sewage treatment become unavailable, packers operating sewage treating plants may be up against a difficult problem. In some cases another oxidizing agent may be substituted for the chlorine compound now used. In the Kuehner plant at Muncie, Ind., air supplied by rotary blowers is employed for this purpose. Perhaps some of the smaller plants could be adapted to air.

While it is unreasonable to expect that chlorine will be denied industries operating sewage treating plants, it might be well for packers using a chlorine compound to make early representation to the authorities in Washington, and to take other steps to insure operation of their sewage units.



TEST THE PALATABILITY OF NEW ARMY FOODS

Is it palatable? The Chicago Quartermaster Depot subsistence research laboratory staff plays "guinea pig" by having experimental foods for lunch.

# Packer Can Help in Drive Against Livestock Bruising

By HARRY J. BOYTS

Regional Manager, National Live Stock Loss Prevention Board

MORE attention given by packers to the proper handling of livestock will prevent many bruises and injuries, which are costing the industry heavy losses. Although the nation-wide program for reducing injuries to market animals sponsored by the National Live Stock Loss Prevention Board is reaching producers, shippers, truckers, railroad employees and public market men, there is an opportunity for many packers to do more effective work.

Recent inspection of holding pens and drives at packing plants, examination of stock yards equipment and observations of driving and sorting of livestock by yard men and packer employees in one area revealed many things that could be improved. It is easy for men to become thoughtless and cause moving livestock to be bruised. Equipment requires constant attention to keep it in good condition.

## Typical Livestock Hazards

Some of the things we found on this inspection which needed attention are being corrected. In a packer holding pen for hogs, next to the shackling pen there was an uncovered drain 16 in. in diameter and six in. deep, with four large bolts protruding from the bottom. Near a corner of this pen was a five-in. pipe about eight in. high, with a jagged edge on the top.

In a packer drive several bad holes were found in the floor, and broken

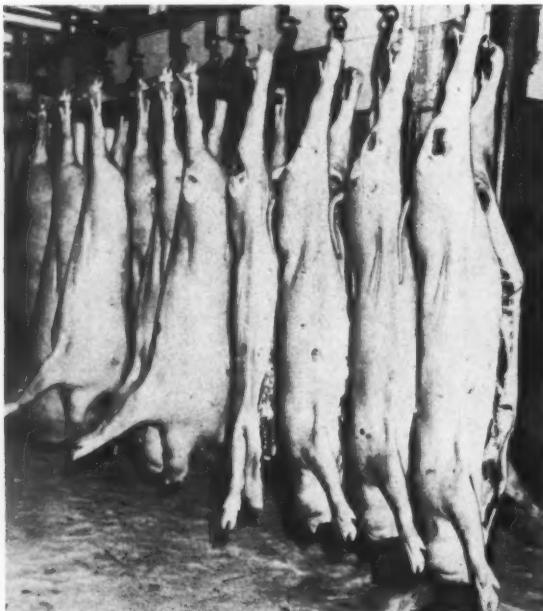
boards on the sides, as well as an uncovered drain about seven in. wide. Several gate hinges had sharp protruding ends, and there were heavy staples protruding from the side of the drive for fastening gates. The hinge projections were about the right place to injure hogs and the staples would strike the ribs or hips of cattle.

Some canes and stub sorting poles were thoughtlessly used by livestock handlers in the stock yards. Protruding hinges on stock yards gates were found in a few places, and space behind pen dividing gates was large enough for some hogs to get caught.

There is sometimes a tendency for livestock drivers and handlers to rush animals, which causes slipping on uneven floors and crowding through gates and narrow passages. At the unloading docks for trucks there is always a variety of shippers and haulers, and there are usually some truckers who are very thoughtless in handling market animals. Although many truckers have canvas slappers or electric prods, some use other instruments and rush animals too fast.

There is an opportunity for much educational work at unloading docks. One of the most important things is to teach men to use patience and take a few minutes in unloading. Animals are often dizzy from riding and need a minute or two to get adjusted before walking out of a truck or railroad car.

Every trucker should be encouraged



## TOTAL BRUISE LOSS—\$10.13

These ten bruised hog carcasses resulted from shipping 11 hogs in a truck with a bull without securing the latter or providing a partition to protect the hogs, as described in the accompanying article. The losses, as summarized by Mr. Boyts, were as follows: Bruises on 18 hams reduced sales value of meat \$6.39; bruises on 9 shoulders reduced value \$0.27; bruises on nine bellies, \$3.47, for a total of \$10.13. Mr. Boyts points out many of the steps which packers can take to help eliminate such bruise losses.

to use a canvas slapper—packers can either give them away or sell them at cost. The electric prod may be suggested for slow and stubborn animals. Unloading of upper decks often is the cause of bruising; inclines may be too steep and animals roll down the incline. Handlers need to be taught to avoid lifting sheep by the wool.

Some packers and stock yards companies have found it profitable to have a special man at the unloading truck docks occasionally to help direct the unloading. It is an opportunity to get acquainted with truckers and to do effective educational work to prevent bruising.

The National Live Stock Loss Prevention Board is sponsoring many phases of educational work in which packers can materially assist. Further activities by local packers should be encouraged. The 4-H club demonstrations on loss prevention have been popular and this work can be further expanded by new support. The county agents are willing to develop new teams, and there is always need for assistance to county agents to broaden the effectiveness of the demonstrations.

## Educating by Example

Many pamphlets, inserts, and posters have been prepared for distribution and use. These have helped to publicize the program of loss prevention. Producers and county agents often visit packing plants, but it is highly important to set aside special days when bruised carcasses are shown and emphasis is placed on the importance of better handling.

"Truckers' days" at packing plants are very important. At such times truckers can be shown bruised carcasses resulting from mixed shipments without adequate partitions and rough handling of livestock. The better truckers, interested in improving their business, can help educate the others and through better service reduce losses.

A recent test lot of a shipment of 11 hogs and an Angus bull loose in the truck resulted in ten badly bruised hogs. There was a \$10.13 loss from bruises, which could have been saved by securing the bull in one end of the truck and using a strong partition to keep him apart from the hogs.

## Require Reports on Lard Holdings of 250,000 Lbs.

Under new regulations issued by the Commodity Exchange Administration, all holdings of lard futures involving 250,000 lbs. or more in one delivery month must be reported daily to the CEA. An earlier requirement called for reports on holdings of 750,000 lbs. or more.

The new CEA rules also require daily reports on holdings of 300,000 lbs. or more in cottonseed oil futures in one delivery month on one market. It was formerly necessary for traders to report their holdings only when they amounted to 900,000 lbs. or more.

# PROCESSING FACTORS ALSO AFFECT MEAT TENDERNESS

By C. ROBERT MOULTON  
*Consulting Editor, The National Provisioner*

## IV.

**I**N THE third article in this series it was stated that evidence at hand does not show that the usual curing salts, or the impurities ordinarily present in salt or water, affect the tenderness of cured meats.

**PUMPING PROCEDURES.**—Pumping practice varies and has always varied, but the modern tendency is to use a pumping procedure which distributes the pickle more uniformly in order to speed up curing. The older practice of pumping a certain number of strokes, and taking a given number of stitches, placed the pump pickle in only a few places. The volume of pickle put into the meat was not large, although it was often great enough to require stretching and even partial rupture of the connective tissues at the point of pumping.

Spray or arterial pumping usually delivers a greater volume of pickle. The former procedure delivers the pickle at many points and tends to relieve local pressure caused by delivery at one or a few points. Arterial pumping, by sending the larger volume of pickle through the arterial system of the ham, gives more uniform distribution.

The parts of the circulatory system, such as the arteries and veins, vary in total capacity somewhat in the order of the size of the tissue to be fed. Consequently, by pumping through the arteries one would expect to get a distribution roughly proportional to the size of the muscles to be cured. This should mean more uniform distribution and less local strain than in spray pumping.

This line of reasoning does not seem to offer a good explanation of the increased tenderness of the modern tendered ham. The mechanical action of the larger volume of pickle on the tissue of the ham in spray and artery pumping has been offered as a partial explanation of the "tender" results obtained. It would appear that this point needs substantiation by some data.

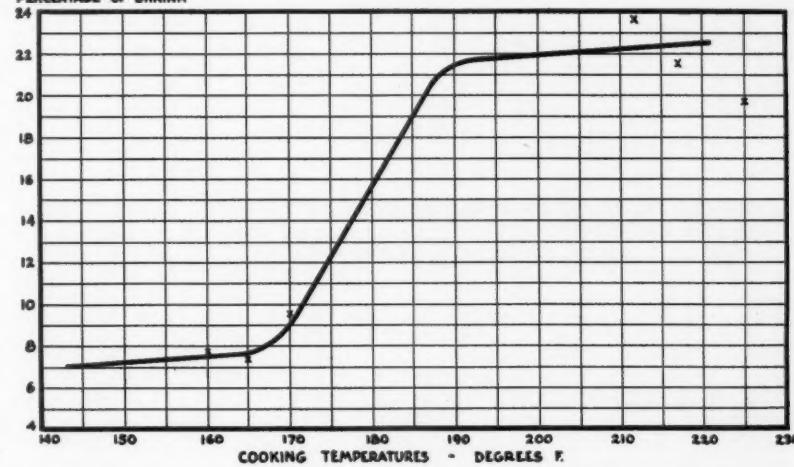
**SMOKING PROCEDURES.**—The title of smoking procedures might include all the processes taking place in the smokehouse when tender or regular hams are made. However, it will help clarify the discussion if smoking procedure is separated from cooking practice. In the smoking process proper, the density of smoke, the temperature of the air, smoke and other gases passing over the meat, and the rate of movement of these gases, are controlled so as to impart the desired color and flavor. The development of a desirable surface color is probably the more important of the two aims.

If cooking is done in a covered roaster more moisture will be found in the drippings or gravy. Meat will shrink even if immersed in hot water, although the total shrink may be reduced somewhat since the surface does not dry out.

Shrinkage of muscle tissue does not increase uniformly with increasing temperature. An S-shaped curve is obtained if one plots shrink against temperature of the meat. At lower cooking temperatures (130 to 140 degs. F.) the shrink is small and increases slowly with rising temperature. When the temperature is around 160 to 180 degs. F. the curve breaks sharply upward and the increase in shrink is rapid. At still higher temperatures the curve again flattens. Such a curve for canned spiced ham is shown on this page. The curing salts in this meat affect the amount of the shrink and the rate is not quite the same as that of fresh meat.

Aside from its relationship to surface drying, and upon the total amount of water lost by the meat, the moisture in the cooking environment is not the most important factor affecting loss.

PERCENTAGE OF SHRINK



SHRINK—TEMPERATURE CURVE FOR CANNED SPICED HAM

cooking. These are moisture conditions, temperature of the cooking environment, and length of the cooking period.

The moisture conditions can be varied by using hot gases for cooking, as in roasting, broiling and in certain smokehouse processes; by using steam or vapor cooking; by injecting steam into the smokehouse, and finally by cooking in water. With meat containing around 60 to 65 per cent water, control of moisture in the cooking environment is only partially effective, since tissues remote from the surface of the meat have a fairly uniform environment so far as moisture is concerned.

Heat coagulates muscle tissue and thus forces out much of the moisture it contains. The amount of "shrink" is more a matter of the temperature reached by the muscle tissue than of the method of cooking. In a dry environment (baking) the water squeezed out will be largely lost by evaporation.

It does have an effect upon the tenderness of meat. It is doubtful whether a fine steak would be more tender boiled than broiled, the temperature reached at the center of the meat being the same, but it is well known that simmering is a good way of increasing the tenderness of less tender cuts. With these cuts slow cooking is probably as important as moist cooking and the mass of water around the meat insures a uniform temperature at all points. However, moisture seems to be needed for changing collagen to gelatin, a change which accompanies the tendering of meats containing much connective tissue.

**COOKING TEMPERATURE.**—The effects of varying temperatures upon cooking losses have been discussed. Temperature cannot be entirely divorced from time of cooking, especially the temperature in the cooking environment. Higher temperature in the en-

vironment means that cooking is accomplished in a shorter time, while in a lower temperature a longer period is necessary for the meat to reach the same internal temperature.

Shrink may be more a factor of the actual temperature reached by the muscle tissue than a matter of time, but this is not the case with tenderness. It has been pretty well proved that slower cooking with any temperature in the environment gives more tender meat than more rapid cooking. This phase of the subject was discussed in THE NATIONAL PROVISIONER of

**COOKING PERIOD.**—As just stated, it is difficult to discuss length of the cooking period without considering the temperature of the environment. However, the distinction can be made and specific differences noted. Some data from the work reported by Miss Cover of the Texas Agricultural Experiment Station will illustrate the point. She cooked arm-bone roasts at 437 degs. F. and 257 degs. F. The roasts cooked at 437 degs. took 6.2 hours less time to become well-done than those cooked at 257 degs. Part of those cooked at the latter temperature were pierced with metal skewers which greatly reduced the time required to bring them to the same degree of doneness—all well-done. The roasts at 257 degs. took 6.2 hours more time to cook and 96 per cent of the eating tests showed them to be more tender than those cooked at 437 degs. The roasts cooked at 257 degs.

without skewers took 4.0 hours more time than those cooked at 257 degs. with skewers and 79 per cent of the eating tests showed them to be more tender than the roasts cooked at 257 degs. with skewers. Similar results were obtained for other types of roasts. Slow cooking evidently increases tenderness.

**ACID OR ALKALI.**—The presence of acid or alkali affects animal proteins. Either will combine with protein classed as albumins to form what has been called "acid-albuminate," or "alkali-albuminate." Larger amounts of these agents will cause the breakdown or "hydrolysis" of the protein. Acid is the more effective of the two. Incidentally it is better in other ways, e.g., in restricting bacterial growth and in preventing destruction of vitamins.

When acid is added to meat it speeds up the hydrolysis of collagen to gelatin and aids in tendering the meat. Vinegar is the usual type of acid-containing material used in connection with meats. It contains acetic acid and is a flavorful and entirely healthful condiment. It is employed in vinegar-pickled gos, sauerbraten, and other meat dishes.

**METHOD OF CARVING.**—A final factor affecting the tenderness of meat is the method of carving. This operation should be performed in such a manner that the carving knife cuts across the fibers in roasts or boiled meat. The table knife of the person

eating properly carved meat, as well as his teeth, can easily separate the short pieces of muscle fiber and the impression of tenderness results. Steaks are prepared by the butcher in this manner and the carver cuts the steak mostly between fibers and across connective and fatty tissues. Some muscles in a sirloin steak run at an angle to the main muscles; this partly accounts for the fact that such muscle is less tender.

## REPORT NEW CHLORINE SOURCE

A threatened shortage of chlorine, basic element of chlorinated hydrocarbon refrigerants and vitally important in numerous other industrial applications, can be averted through a new process of manufacturing chlorine and salt cake from salt and sulfur, according to a report delivered before the recent Atlantic City meeting of the American Chemical Society. The method was proposed by Prof. Arthur W. Hixon and Dr. Alvan H. Tenny of Columbia University.

Requiring no electric power or any other fuel, the method will free millions of kilowatts of electricity now needed in production of chlorine for use in the aluminum and other defense industries, the scientists declared, and will make it possible to produce chlorine at the place where it is to be used.

In the newly developed process, sulfur is burned in air, producing dry sulfur dioxide gas. "When this gas is thoroughly infiltrated through salt," the report stated, "a material is derived which, when heated, produces salt cake and chlorine simultaneously. The heat created by the burning sulfur or by the reaction of sulfur trioxide gas on salt is greater than the amount needed to produce the salt cake and chlorine."

Seriousness of the current chlorine situation is indicated by the fact that the OPM issued an order August 22 placing chlorinated hydrocarbon refrigerants under strict priority control. In addition to its application in the air conditioning and refrigeration field, chlorine is widely used in the pre-treatment of sewage in packer and other sewage disposal systems.

## FOOD COSTS UP IN AUGUST

The cost of living of wage earners' families in the United States rose 0.6 per cent from July to August, according to the monthly survey conducted by the division of industrial economics of the Conference Board.

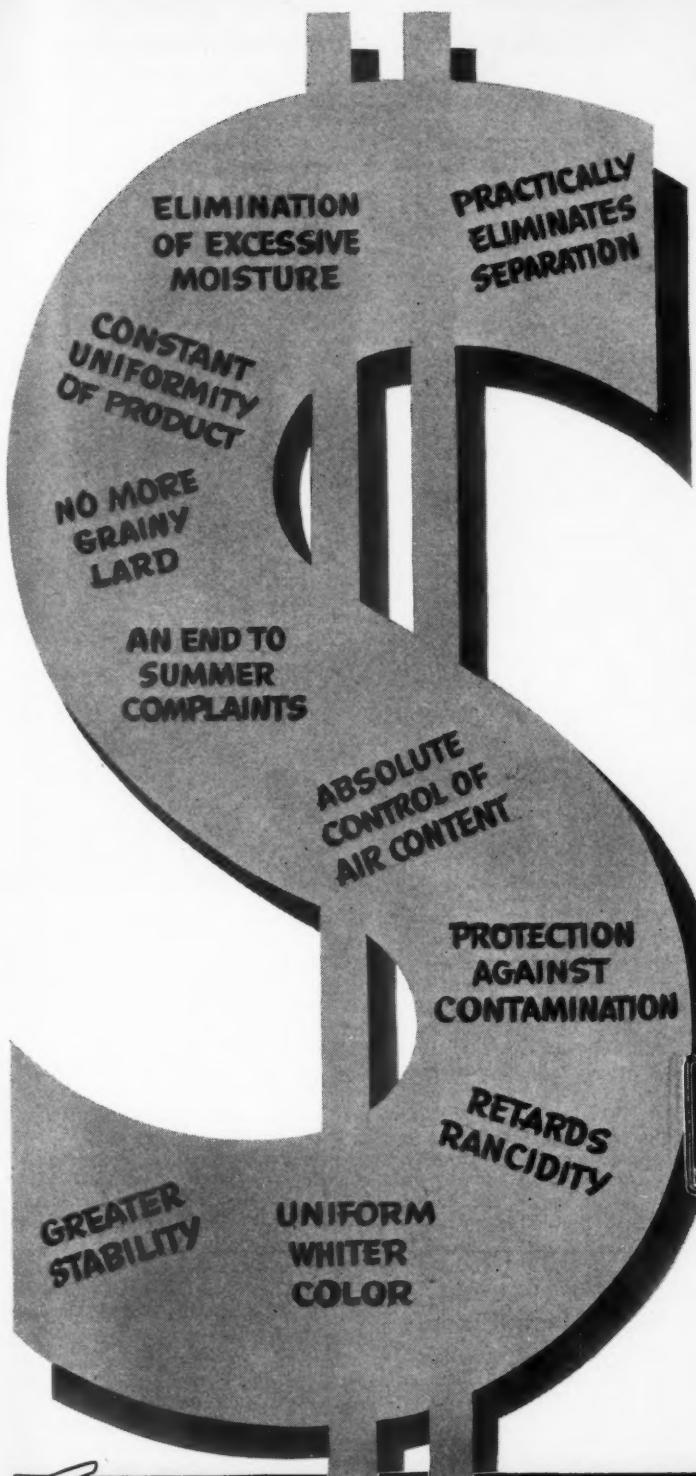
Since August, 1940, the cost of living has risen 4.7 per cent. It is now 24.7 per cent above the April, 1933 depression low point and 11.6 per cent below the August, 1929 level. Food costs in August were 1.3 per cent higher than in July, 12.8 per cent above those of August, 1940 and 42.9 per cent more than during March, 1933. They were, however, 20.9 per cent under August, 1929.

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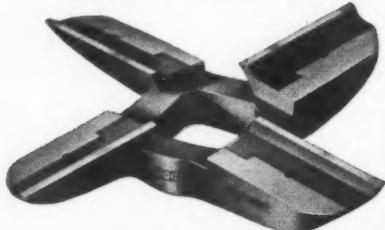
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## **PACKERS WATCH EQUIPMENT DETAILS**

The rising costs of operating meat packing and sausage manufacturing plants, and the prospects of further cost increases, are influencing members of the meat industry to give more thought to the installation of speedy, sturdy modern equipment and more efficient plant layouts and methods.

This interest is reflected in the letters from packers which follow the publication of descriptions and illustrations of new plants in **THE NATIONAL PROVISIONER**. Inquiries in most instances ask for further details of the equipment and the manner in which it is worked into the specific plan of operation.

A number of packers have referred to the accompanying illustration of the cattle slaughtering and dressing room in the plant of the Somerville Packing Co., Somerville, Mass. They seem to have been particularly im-



pressed with the compact arrangement of this room, the simplicity of the layout and the good natural lighting. Most of them asked for additional information on the equipment installed there.

The half-hoist which is conspicuous in the top foreground is manufactured by Robbins & Meyers, Inc., Springfield, O. Two of this type are installed in the room. They are equipped with outboard sheaves and are available in 1,200-lb. and 2,000-lb. capacities and with pendant rope or push button controls. Another electric hoist manufactured by this company, of 500 lbs. capacity with pendant rope controls, is installed to handle viscera onto the paunch table.

The rails were installed by the Boston Tramrail Co., Boston, Mass. The slaughtering equipment was supplied by the Cincinnati Butchers' Supply Co., Cincinnati, O. A sketch of this room, showing the location of rails and equipment, accompanied the description of the plant in **THE NATIONAL PROVISIONER** of August 23.

## **Canada Can Fill 1941 and 1942 Bacon Commitments**

MONTREAL.—Canadian Bacon Board officials profess no apprehension over Canada being able to meet its commitments in supplying bacon and hams to Britain and the Dominion Bureau of Statistics reports that hog production is being maintained "at approximately the same record level as was achieved in 1940."

The 1940-41 bacon contract with the British Ministry of Food calls for shipment of 425,000,000 lbs. of pork products by October 31, and it is believed that this amount will be available by September 15.

"We'll make the grade all right,"

said a Bacon Board official, adding that the 1941-42 contract for 600,000,000 lbs. also would be filled.

"The 1941 spring pig crop is estimated at 99.5 per cent of last year's crop and the total number of hogs on farms on June 1, 1941, is estimated at 101.1 per cent of the 1940 total," said the bureau. "In actual numbers there were 5,994,000 hogs on farms on June 1 compared with 5,882,000 a year earlier."

Statistics indicate, the Bureau added, that sustained heavy marketings of hogs are likely to continue during the remainder of the year and somewhat heavier marketings can be expected during the early months of 1942 as compared with 1941.

## Book Reviews

ACTIVE CARBON THE MODERN PURIFIER.—Published by Industrial Chemical Sales Division, West Virginia Pulp and Paper Co., 230 Park ave., New York City, 1941. Written by John W. Hassler; vii-159 pages. Free to scientific, technical and educational organizations.

This fourth edition of "The Modern Purifier" is a revised and enlarged edition of a very useful book on the history and uses of active (activated) carbon. Twelve chapters deal with applications to various products. There are sections reviewing certain basic principles, methods of evaluation, and a bibliography of the literature. A final division deals with commercial applications of Nuchar. The chapters on oils, fats and waxes and the production of palatable water should be of special interest to the meat packer and renderer. Nuchar is a decolorizer for fats and removes undesirable flavors such as phenolic, found in some waters.

The separation of the commercial uses of Nuchar from the more scientific sections seems an especially desirable feature. The reviewer would prefer to see a modification of the sentence dealing with the "objectionable" flavor of lard as ordinarily produced when used in some cooking operations. Well-prepared lard has a flavor which is desired by many consumers. A statement to the effect that the characteristic odor may be objectionable to many consumers would be preferable.

It is generally agreed that carbon is better for the removal of the red color in fats, while fullers earth is superior for removal of the yellow color. Blue lards require the use of fullers earth if that color is to be affected. It would help the lard producer if such differences were recognized.

The book is recommended to all producers of lards, shortenings, and other products from oils and fats.

C R M

### POINT-OF-SALE INNOVATIONS

An innovation in store display material, which makes for increased usefulness and effectiveness, is incorporated in some of the latest point-of-sale developments employed by Armour and Company.

The company's Star ham displays used for the Easter trade, in which the famous Armour chef was supplemented by Easter bunnies and reproductions of the hams in special holiday wraps, were designed to do double duty, retaining their display value after Easter and making it unnecessary to replace them.

This was accomplished by printing the bunnies and Easter ham wraps on overlay sheets which were easily removed following Easter, leaving the popular hams in their customary wrappers. Thus the economy of one display was combined with the utility of two.

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# Survey Reveals 1941 Food Supplies Are Above 1940

**S**URVEYING the national food situation, the U. S. Bureau of Agricultural Economics reports that food supplies available for consumption in the United States in 1941 are larger than they were in 1940. In the middle of the year, says the bureau, stocks of most foodstuffs were larger than a year earlier and crop conditions now promise good crops of many products and large stocks to be carried over into 1942.

The increased purchasing power of consumers in 1941 as compared with 1940 has resulted in higher prices for many products. Greater purchasing power in 1941 and 1942 will result in an increase in consumption of some foodstuffs. Government purchases under the food-for-defense program are also contributing to the increase in demand for foods.

Supplies of meats in 1941 are again exceptionally large. Total meat production has increased steadily since 1935, and the 1940 supply was the largest on record. Marketings of cattle, calves and lambs for slaughter will be larger in 1941 than in 1940, and an increase in beef production will about offset a decrease in pork output.

The situation in other foods is summarized in the following paragraphs:

Production of eggs in the United States during 1941 will be at least 3 per cent larger than in 1940, when production was the highest on record, except for 1930. Production of chickens will be much above 1940 and the 1941 turkey crop will be as large as last year's.

Production of butter, cheese and evaporated milk in 1941 will probably be the largest on record.

Because of reduced imports, supplies of edible fats and oils for 1941 are expected to be slightly smaller than in 1940. Domestic production will be slightly above last year, in spite of a decline in lard output.

The supply of wheat in the United States for the 1941-42 season is expected to be the largest in history.

Fruit production in 1941 will probably be larger than last year and may be close to the 1937 record, while output of truck crops is expected to be about the same as in 1940.

Some of the statistics on supply, exports, stocks and consumption of meats

and lard for 1941 and earlier years are shown below.

## Meat supply of the United States:

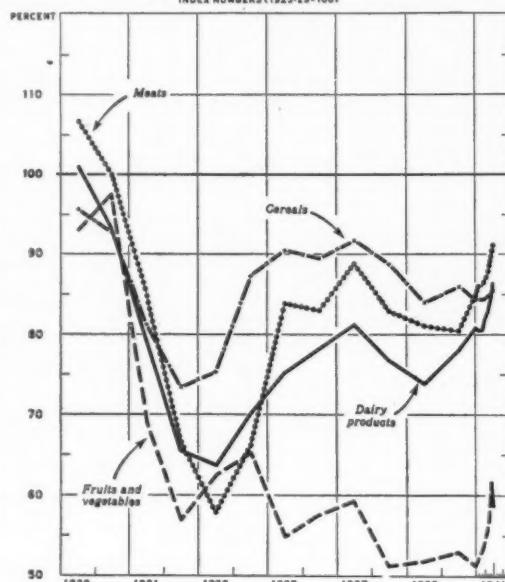
	1925-29 Avg. mil. lion lbs.	1939 Million lbs.	1940 Million lbs.	1941* Million lbs.
Beef & veal.....	7,417	8,162	8,315	8,782
Pork .....	8,498	8,633	9,739	9,281
Lamb & mutton...	646	875	878	890
Lard .....	2,281	1,943	2,172	2,200

## U. S. meat stocks on December 31:

	1925-29 Avg. mil. lion lbs.	1939 Million lbs.	1940 Million lbs.	1941* Million lbs.
Beef & veal.....	93	77	107	100
Pork .....	552	469	656	500
Lamb & mutton...	4	5	5	5
Lard .....	63	162	287	212

## Total consumption of meat products

### RETAIL PRICES OF FOODS, BY GROUPS, UNITED STATES, 1929-41 INDEX NUMBERS (1925-29=100)



## in the United States in recent years.

	1925-29 Avg. mil. Hrs. lbs.	1939 Hrs. lbs.	1940 Hrs. lbs.	1941* Hrs. lbs.
Beef & veal.....	7,348	8,110	8,260	8,717
Pork .....	5,060	8,441	9,577	8,981
Lamb & mutton...	644	872	875	888
Lard .....	1,513	1,632	1,940	1,875

## Per capita consumption of meats and lard in the United States:

	1925-29 lbs.	1939 lbs.	1940 lbs.	1941* lbs.
Beef & veal.....	61.8	62.0	62.8	65.5
Pork .....	67.8	64.5	72.8	67.2
Lamb & mutton...	5.4	6.7	6.6	6.7
Lard .....	12.7	12.5	14.7	14.1

\*Estimated.

## LOWER CORN CROP ESTIMATE

The 1941 corn crop was estimated by the U. S. Department of Agriculture, as of September 1, at 2,523,964,000 bu. compared with 2,587,574,000 bu. on August 1. Corn production in 1940 totaled 2,449,200,000 bu. Average yield per acre was estimated on September 1 at 29.4 bu. compared with 30.1 bu. on August 1, and a 1940 average of 28.3 bu.

## Locker Plants Bring Rural Slaughter Gain

**R**EFRIGERATED locker plants have increased rapidly in numbers, particularly in the Central West, and, according to the best information available, more than 3,000 of these plants are now in operation throughout the United States.

The main function of the refrigerated locker plant is to freeze meat, fruit and vegetables and to store them in lockers rented to individual customers. Some of these plants will slaughter livestock for customers, and practically all of them do some processing, including lard rendering, sausage making and the curing and smoking of ham and bacon. In many instances, freezing and storing operations alone have not been profitable, and there has been a noticeable tendency for locker operators to expand their processing operations and to engage in sideline activities, such as summer fur storage. Some slaughter livestock, process meat and sell to retailers, and have thus become small meat packing plants.

## Change to Meat Plants?

There has been considerable speculation among packers on the extent to which locker plants may develop into meat packing plants, and the aggregate effect of their operations on the meat packing industry. It is difficult to obtain specific information indicating trends among locker plants, but it is clear that animals which are slaughtered for locker storage do not come onto central markets, and that livestock markets and prices must be affected by this fact. Meat from locally-slaughtered animals does not pass through the packing plant and is not distributed to consumers through retail stores. The locker plant, therefore, provides some competition for the small local packer in both the livestock and meat markets.

The locker plant has definitely encouraged more rural butchering. Returns from more than 6,000,000 farms indicate an annual farm slaughter of nearly 15,000,000 cattle, hogs and sheep, according to the 1940 census report. This is a 25 per cent increase from the less than 12,000,000 head home slaughtered in 1930. Approximately two-thirds of all of the farms reported home slaughtering. Ninety-seven per cent of the farm-slaughtered animals were hogs and pigs.

The 1940 and 1930 farm butchering figures compare as follows, according to the Bureau of the Census:

	Hogs and Pigs	Head
1940 .....	13,084,763	
1930 .....	10,738,502	
	Cattle and Calves	
1940 .....	1,213,565	
1930 .....	799,901	
	Sheep and Lambs	
1940 .....	453,145	
1930 .....	328,231	



## Which is the better package?

MILES above the earth a stratosphere explorer ran into a strange packaging problem. He was making his first balloon flight, safely encased in a black gondola. Outside, in the cold silence, the temperature was 75 degrees below zero.

But inside it was hot—100 degrees above!

What caused the terrific heat? The scientist had an idea. He made his second flight in a white gondola. But this time he suffered in below-freezing temperature. Why did he perspire in one gondola and

shiver in the other? A physics book will tell you that a black surface absorbs the most heat, a white surface the least.

Which was the better package? Neither. Because neither was the *right* package.

Here's one case, it seems, where businessmen have the advantage over explorers. For when a manufacturer wants to find the right package, he has the help of modern packaging research.

Continental offers three packaging services—research, development, and design.

Our packaging experts have had many years of experience in producing and improving packages, creating convenient, colorful, eye-appealing containers. Moreover, they are experts in developing practical packages that are more economical, easier to fill, pack, ship, sell, and use.

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# Up and down the MEAT TRAIL

## Death Takes Two Ohio-Kentucky Packing Leaders

Two prominent meat packing executives of the Ohio-Kentucky area passed away within a brief period this month.

At Piqua, O., Walter J. Decker, general manager of the Val Decker Packing Co. of that city, succumbed on September 6, according to a report from the company. Funeral services were held on September 9. One of the founders of the company, along with his father and three brothers, Mr. Decker had been an executive of the firm since 1913. He served as secretary and plant superintendent until 1934. At that time he became vice president and general manager, when the firm was reorganized after completion of the new plant.

In addition to his duties as general manager, he was in charge of all killing and processing departments. Illness forced him to retire from active service in February, 1940, but he had kept in constant touch with the firm's activities from his home. He was 57 years old.

A few days earlier, on September 1, came the death of Joseph N. Rice, prominent northern Kentucky packer. He headed the Joseph N. Rice Packing Co. of Covington, located just across the state line, not far from Piqua. Mr. Rice, 50 years old, was widely known as an expert cattle buyer. Death followed a long illness. Burial was in St. Mary cemetery, Ft. Mitchell, Ky.

## Construction Notes . . .

Armour and Company has obtained permits for construction of a \$121,000 storage and shipping building at 101 Harris ave., Providence, R. I., and a \$50,000 garage to be built on the same site. It will accommodate 16 trucks. Designed by Jenks & Ballou, Providence engineers, the storage structure will be of brick construction, one story high, measuring 102 by 159 ft. The garage, of similar construction, will be 60 ft. square.

Extensive alterations and improvements are being made at the Seattle, Wash., plant of Frye & Co., 1260 Sixth ave., S. The work is being carried out under the direction of the Frye Investment Company.

## San Antonio Meat Week

San Antonio, Tex., has been added to the growing list of cities and states which in recent months have honored the livestock and meat industry with special "meat weeks." Mayor C. K. Quin of the Lone Star state metropolis set aside the period from August 29 to September 5 for its observance.

In his proclamation, Mayor Quin pointed out that meat packing had always represented "a stable and valuable" section of San Antonio's industries, and that San Antonio's meat trade had consistently provided the city and Bexar county "with fine, high quality meat, an essential food to our people."

## Allender to Succeed Schaub in Morrell Canning Division

Benjamin F. Allender will succeed Otto Schaub as superintendent of the cannery department of John Morrell & Co. when the latter retires on December 31, T. Henry Foster, president of the company has announced.

Mr. Schaub joined the Morrell organization in June, 1890, and has a continuous service record since 1899. He has directed all activities of the cannery department since November, 1904. Mr. Allender, sausage department foreman for the past eight years, was named assistant foreman of the cannery department in May, 1919, remaining in that position for about eight years.

The Morrell cannery department now employs nearly 400 persons. It packages more than 150 Morrell products, using an estimated 60 million cans and 750,000 glass jars annually. Started in 1900 in a small room, the department now encompasses approximately 92,000 sq. ft. of floor space.

Messrs. Schaub and Allender will work together until the former leaves for a vacation October 4. At that time, Mr. Allender will assume full charge of the cannery department. Upon returning, Mr. Schaub will act in an advisory capacity until his retirement.

## Rep. E. T. Taylor Dies; Author of Grazing Act

Edward T. Taylor, father of the public domain grazing act and veteran of 32 years in Congress, died of a heart attack at St. Joseph's hospital, Denver, on September 3, at the age of 83. He and Mrs. Taylor were en route to their home in Glenwood Springs, Col., when he was stricken.

First elected to the House of Representatives in 1909, Rep. Taylor became the oldest member in years of service, establishing a record of having had more state and federal statutes and constitutional amendments written by him enacted into law than any other statesman. He was head of the House appropriations committee when he died.

The Taylor grazing act, which set up the administration of grazing on the public domain, was regarded as his chief legislative achievement.



B. F. ALLENDER



PACKER BOOTH POPULAR AT FOOD SHOW

Inviting booth sponsored by five Cincinnati meat packing concerns at recent Cincinnati zoo food show attracted many visitors and much favorable comment. Ninety-six cakes prepared with lard were given away daily at the booth. Participating packers included Ideal Packing Co., the E. Kahn's Sons Co., Lohrey Packing Co., H. H. Meyer Packing Co., and J. & F. Schroeder Packing Co.

## Personalities and Events Of the Week

John Morrell & Co. played host to more than 1,500 4-H club members at a huge barbecue at Huron, S. D., on September 3. Morrell chefs spent more than 24 hours cooking the corn-fed prime beef in a pit on the state fairgrounds. Gov. H. J. Bushfield and a number of Morrell executives, including J. M. Foster and G. F. Roberts, were present.

The St. Louis firm of A. H. Haeseler Building & Contracting Co. is erecting a complete meat packing plant in Ciudad Trujillo, Dominican Republic, West Indies. Jake Lissner of St. Louis has been employed as engineer by the company. He has been affiliated with the meat industry for a number of years.

Maurice Heilbrunn, well known wholesale meat distributor of Hudson county, N. J., and a life-long resident of Jersey City, passed away on September 1 at the age of 61. He retired three years ago as head of the H. Heilbrunn Co., established by his father 50 years ago. Interment was in Mt. Moriah cemetery, Fairview.

Plant of the Northwest Packing & Provision Co., St. Paul Park, Minn., was destroyed by fire early September 1. The entire building was gutted and much equipment lost in the blaze. Origin of the fire was not immediately determined.

Richard Fried, partner, Fried & Reineman Packing Co., Pittsburgh, will return next week from vacationing at a cottage on Lake Erie between Erie, Pa., and Buffalo, N. Y. Mr. Fried will make a number of interesting sightseeing trips in the area.

Heimin S. Jacobson, partner, Homestead Provision & Packing Co., Homestead, Pa., is enjoying a month's rest at Mt. Clemens, Mich., near Detroit.

George A. Blair, general traffic manager, Wilson & Co., Chicago, was a visitor in New York last week.

The Kingan's Athletic club, coached by Ray Sears, took the senior division championship in the recent annual Flanner House track and field meet at Indianapolis. The large Indianapolis meat packing company is usually well represented in city and state sporting events.

Boston Meat Co. is the firm name



EASTERN PACKER'S FLEET

under which Jimmie Gee, Frank Chu and Chester Gee have obtained a certificate to conduct business at 2100 N. Broadway, Los Angeles.

J. J. Kelley, 69, retired Boston district manager for the Cudahy Packing Co. and one of the most popular figures in New England meat trade circles, died at his home in Boston on September 3. Mr. Kelley, an "old timer" in the trade, was affiliated with Cudahy in the Boston area for many years before retiring five years ago. Burial was in Boston on September 6.

John K. Wenzel, John Wenzel Co., Wheeling, W. Va., was a heavy livestock buyer at the recent Ohio state fair, Columbus. Mr. Wenzel purchased 22 prize beef cattle at the fair.

L. C. Brite, 81, wealthy Texas cattleman and philanthropist, died on September 4 at El Paso. He owned 174 sections of land, making him one of the country's largest landowners.

Armour and Company plans to promote a Star bacon week through national magazine advertising. The period will extend from September 22 to October 4.

Dr. J. W. Schroer, new meat inspector of Albuquerque, N. M., arrived in the city a few days ago to begin a survey of packing plants affected by the city's new meat inspection ordinance. About 25 to 35 plants in the area will be affected.

Acme Packing Co., Seattle, is sporting an attractive fleet of new delivery trucks. Side panels of the trucks carry an illustration of a smiling masculine face and the expression, "Man, what flavor!"

Milwaukee Sausage Co., Seattle, has uncovered a number of new merchandising approaches by sponsoring a new form of game in which consumers pre-

Lined up before New York Central depot at Buffalo, N. Y., these new refrigerated trucks and salesmen's cars of Danahy Packing Co. would delight the eye of any packer. They are royal blue and yellow, with rear deck of trucks carrying "Vitamin B" notation.

pare suggested advertisements for the company's products. Prizes are awarded for the best ads.

Edward L. Hicks, jr., partner in the Chicago stock and commodity brokerage firm of Hicks & Price, died on September 10 in Evanston hospital, Evanston, Ill., shortly after being taken ill at his home in Winnetka. Born in Chicago 45 years ago, Mr. Hicks had been associated with the brokerage business for 22 years. He was a nephew of the late A. E. Cross, well known Chicago provision broker of former years.

Hide & Leather Association of Chicago will hold its annual fall golf outing at Calumet country club on September 24. Tickets, at \$4.50 each, will include dinner and greens fee, with prizes awarded for the afternoon scores. Fred J. Fabish, hide sales department, Swift & Company, is chairman of the fall golf outing.

J. V. Jamison, jr., president, Jamison Cold Storage Door Co., Hagerstown, Md., is making excellent progress in recuperating from his recent illness and hopes to have recovered completely in time to attend the annual American Meat Institute convention in October early next month. Never having missed attendance at this big event of the packinghouse year, Mr. Jamison is determined to maintain his record 100 percent, which means that with the 1941 meeting he will have attended all 36 conventions.

Afral Corp. announces it has enlarged its research department, appointing Dr. H. C. Dyme as chief chemist. Dr. Dyme until recently was research chemist for Kraft Cheese Co., Superior, Wis., and has specialized in the chemistry of meat products. The company invites its patrons to continue to call upon it for assistance in technical problems.

Charles A. Sommers, assistant beef manager at the So. St. Joseph, Mo., plant of Armour and Company, is spending part of his vacation in Colorado, visiting friends and viewing scenic points of interest. He left St. Joseph September 8.

**NEW HORMEL  
BRANCH UNIT**

New \$125,000 branch house completed recently at Birmingham, Ala., by Geo. A. Hormel & Co. incorporates brick, concrete and tile construction. The streamlined, one-level building is described as being as "modern as ingenuity can make it."

# Three More Formulas for Canned Meat Specialties

THE meat canner who answers public demand for variety with a new, tasty, nutritious canned meat or meat food, and supports the product of his ingenuity with aggressive merchandising, may win both sales and profits. In his approach, however, the meat packer must become a food processor or preparer (even a chef) rather than an agency converting livestock for later processing in the home.

Other unique canned meat formulas were published in THE NATIONAL PROVISIONER on March 15 and June 14.

**BEEF STEW.**—This formula will pack 42 16-oz. cans. Take 18½ lbs. of beef chuck and cut up, 18 pieces to the pound. Roll meat in mixture of:

12 oz. rice or potato flour  
3 oz. salt

Fry the meat in hot lard in double-jacketed kettle at 280 degs. F. for 12 to 14 minutes (the meat should turn golden brown). Add 2½ gals. of beef bone stock and cook at 212 degs. F. for 50 to 60 minutes. The following vegetables are scalded for five minutes and then added to meat base:

2 lbs. diced large onions  
2 lbs. diced carrots  
1 lb. diced celery or whole kernel corn  
¾ oz. ground garlic  
2½ oz. salt  
½ oz. ground white pepper  
½ oz. ground nutmeg  
½ oz. sugar  
2½ lbs. turnips  
1 gal. strained tomato

Cook the mixture for one more minute and thicken with 6 oz. of corn flour while adding the tomato. Pack with eight pieces of meat in each can. Leave ¼ in. headspace. Process at 240 degs. for 90 minutes.

**FARMHOUSE STEW.**—This formula will pack 58 16-oz. cans. The base is 24 lbs. of beef chuck meat cut into squares, 18 to a pound. Roll meat in:

6 oz. Spanish paprika  
8 oz. rice or potato flour  
5 oz. salt

Fry meat in hot lard at 280 degs. F. for 20 to 25 minutes. Then add:

5 lbs. diced onions  
4 oz. salt  
2 oz. finely chopped parsley  
½ oz. ground white pepper  
½ oz. ground fresh garlic  
2 lbs. diced carrots

Stir all ingredients together and add:

12 oz. tomato juice  
1½ gals. beef stock

Stir and cook for 50 to 55 minutes at 212 degs. F. Strain out sauce and skim off surplus grease.

Dice 20 lbs. of potatoes in ¼-in. cubes. Blanch for four or five minutes.

Fill each can with 5½ oz. cooked meat, add 2 oz. of sauce, add 5½ oz. of potatoes and top off with 3 oz. of sauce. Leave at least ¼ in. headspace. Pack hot, vacuum and seal. Process at 250 degs. for 80 minutes.

Cook for 65 to 75 minutes at 212 degs. and add:

2½ oz. fresh garlic  
1 oz. nutmeg  
8 oz. beet sugar

Chicken with 2 gals. of strained tomato and 12 oz. of potato flour. Cook for an additional minute and strain out sauce. Skim surplus fat from sauce.

Mix the following vegetables:

3 lbs. diced carrots (partly cooked)
2 lbs. celery
2 lbs. canned telephone size peas
3½ lbs. diced white turnips (partly cooked)
4 lbs. diced potatoes

Fill half of can with vegetable mixture and add six pieces of meat. Fill with sauce to cover and leave ¼ in. headspace. Pack hot, vacuum and seal. Process at 240 degs. for 60 minutes.

**FAMILY DINNER.**—This formula packs 42 16-oz. cans. Basic material is 14 lbs. of lean beef chuck. The meat is cut into about 250 pieces and rolled in:

1 lb. binder flour  
8 oz. salt  
2 oz. paprika

Fry the pieces in hot lard at 280 degs. F. for 12 to 15 minutes, adding 2 lbs. of finely ground onions after 5 minutes frying. Add:

2½ gals. beef bone stock

## How to Package Bacon with Real Economy



An efficient, smooth running operation with the capacity of 7,000 lbs. of sliced bacon per day.

Real economy sliced bacon operations are the result of sound planning, good layout and scales expressly fitted to the job. Smooth traffic of product demands weighing equipment that is fast, dependable, durable and easy to operate. EXACT WEIGHT Scales have these features and more—they are specially corrosion treated for longer life . . . dials are easy-to-read without fatigue. All these features built into this outstanding equipment are the result of years of experience with meat packers. When something can be done better EXACT WEIGHT does it. Write for the new illustrated broadside. It gives complete details.

**THE EXACT WEIGHT SCALE COMPANY**  
400 West Fifth Ave., Columbus, Ohio

**Exact Weight Scales**

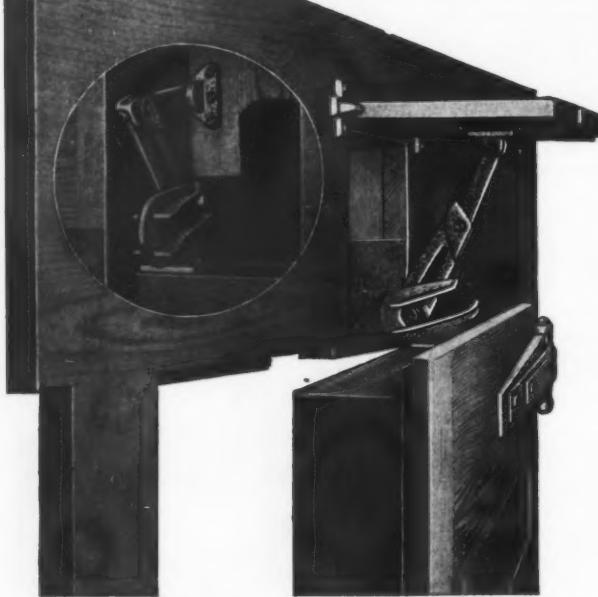
**NEW!**

**SIMPLE!**

**INGENIOUS!**

**ATTRACTIVE!**

**PRACTICAL!**



## JAMISON NO. 600 AUTOMATIC TRACK-PORT- DOOR OPERATOR

Exit unsightly rods and bars on cold-storage doors.

Exit traffic delays caused by uncertain operation of track-port-doors.

JAMISON has developed the last word in track-port-door operating devices. For simplicity, sightlessness and certain operation it's unequalled. Only three moving parts — *all enclosed within the track port!*

Merit-proved in the plant and in the field, it's now standard equipment on all new JAMISON-BUILT track doors. Also available for installation on doors already in service.

Consult nearest branch or address

**JAMISON COLD STORAGE DOOR CO.  
HAGERSTOWN, MARYLAND**

JAMISON, STEVENSON AND VICTOR DOORS



## Semi-steel Valves



They hold pressures up to 300 lb. gage — whether handling ammonia, Freon-12, methyl chloride, CO<sub>2</sub> or natural gas, at normal or low temperatures. Only in Frick valves do you get the patented high-angle seat, alloy-faced button, and easy repacking which have given them the preference for generations. . . . Full range of sizes, 1/4" to 14". Screwed valves up to 2". Stocked by Frick Distributors in principal cities everywhere . . . Ask for Catalog K . . . Your copy is waiting: Write to



Stange Cream of Spice Seasonings are always uniform in blend, seasoning power and strength . . . they give your products complete uniformity of appeal and appetizing goodness. Take the guesswork out of seasoning by bringing your flavor problems to the Stange Chef . . . he's always ready to serve you.

## Wm. J. STANGE CO.

2536-40 W. MONROE ST., CHICAGO

Western Branches: 923 E. 3rd St., Los Angeles; 1250 Sansome St., San Francisco

# Air Conditioning in Sausage Packing Room, Shipping Room

AIR conditioning in sausage storage and packing coolers and in shipping rooms contributes much toward maintaining product in first class condition. It is widely used in these locations in modern meat processing plants. Product maintained under proper conditions also "stands up" better in the retail store, particularly during the warmer months.

The aims in both the sausage storage and packing cooler and in the shipping room should be to maintain those percentages of relative humidity which are most favorable to product, prevent undue shrink and minimize condensation of moisture on product when it is removed from cooler temperature to the warmer atmosphere of the loading dock.

Temperature in the sausage storage and packing coolers is often varied with the seasons. The summer temperature may be as high as 50 degs. F.; a temperature as low as 40 degs. F. may be entirely proper during the colder months. Humidity of summer air is frequently very high. The colder the sausage brought into contact with it, the greater will be the amount of moisture condensed on the meat. Maintaining the temperature of the sausage storage and packing cooler as high as the safety of product will permit aids in improving its keeping qualities by reducing the amount of moisture deposited on the sausage during shipment.

Another aid in preventing "sweating" is to wrap any product ordinarily sold unpackaged before moving it out of the cooler into a non-air-conditioned shipping room or loading dock. This adds to the cost, but it will not be expensive in the long run if it results in any marked

reduction in the amount of goods returned because of failure to stand up in the retail showcase.

When the temperature of any product containing water—particularly sausage—is reduced, moisture is lost through evaporation. If this shrink is considerable, shriveling and a poor appearance may result. The lower temperature recommended for use in sausage storage and packing coolers during the winter is designed to reduce the moisture loss from product when it is moved from the cooler into a lower outside temperature.

## Separate Storage and Packing

The relative humidity of sausage storage and packing coolers should be held not higher than 85 per cent at all seasons. A higher relative humidity would be worth while insofar as reducing shrink is concerned, but when the relative humidity is held above 85 per cent, the salt in the sausage attracts moisture from the air, resulting in wet and sometimes slimy surfaces.

There are some advantages in separating the storage section of the sausage cooler from that portion in which packing and shipping operations are carried on. This prevents condensation on the product from the respiration of workers and from the warm air entering the cooler when doors are opened. If a permanent partition cannot be erected, a curtain of canvas or burlap extending from the ceiling to a short distance off the floor will serve very well. Whenever a room is divided in this manner, provision must be made for maintaining uniform air circulation and temperature in both sections.

Preventing condensation on product

is also an important function of the air conditioning system in the shipping room. The temperature in this latter location should be held not higher, and preferably a few degrees lower, than the temperature of the refrigerated truck used for delivery.

If unrefrigerated trucks are used, it is good practice to assemble orders in a room with a temperature somewhat above the temperature of the product, but below that of the trucks or the outside air. In this way it is possible to minimize condensation when product is exposed to the warmer and more humid outside air. Temperature of this room may be as high as 55 degs. F. Flies will not be a nuisance at this temperature, but they may enter the room if the temperature rises much above 55 degs.

Relative humidity of the air in the shipping cooler should be held close to 85 per cent and the dew point temperature should be maintained below the temperature of sausage brought into the room so that there will be no condensation on the product. The unit cooler is an ideal device for air conditioning sausage storage and packing coolers and shipping rooms.

## Wilson Issues 25th Anniversary Brochure

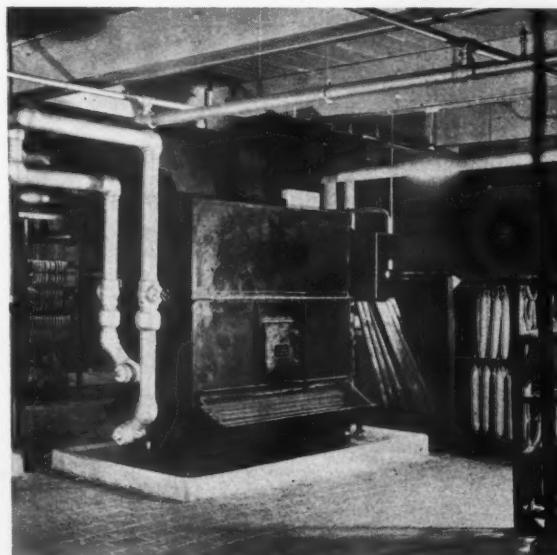
Wilson & Co. has taken the occasion of its twenty-fifth anniversary to issue a richly illustrated 32-page brochure explaining the scope of the company's operations and describing the host of products produced in its plants.

"Modern industry is more than men and machines," states the foreword. "It is a mighty drama of men taking the materials provided by nature and adapting them to human needs. The success with which we do this is the measure of our civilization. Our American standard of living is a proof that American industry is doing its job well."

Opening with brief comments regarding Thomas E. Wilson, chairman of the board, and Edward F. Wilson, president, the booklet pictures Wilson units in various sections of the country and by means of a huge map shows the locations of plants, branches, car route points and produce plants.

Pork operations are shown in "The Story of Pork" and the numerous food products obtained from this meat are illustrated. Wilson's Tender Made ham is the subject of special comment. A page devoted to the activities of George Rector, famed restaurateur and Wilson food consultant, is followed by illustrated sections covering the production of canned meats and produce.

"Sausage in the Making" covers sausage production in a Wilson plant; further sections of the brochure describe and illustrate beef, lamb and veal production and activities of the company's laboratories. Additional products featured include meat specialties, refinery items, gelatine, soaps, Ideal dog food and animal by-products.



IN STORAGE COOLER

Air conditioning by unit coolers has been found to be a satisfactory method of maintaining proper temperature and relative humidity in sausage storage and packing coolers and in shipping rooms. Storage temperature should be varied to minimize condensation when product is taken into outside air. Care in this respect means fewer "returns" from retail meat dealers.

# 4 Keys TO INCREASED PRODUCTION



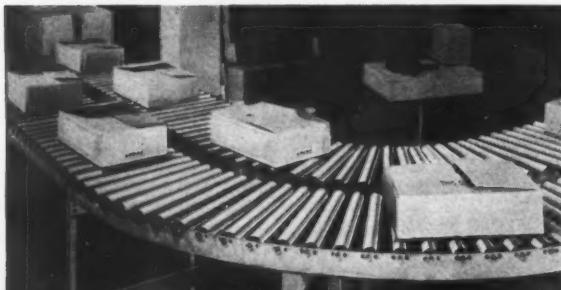
**STANDARD CONVEYOR ENGINEERS  
CAN HELP YOU TO FIND ALL  
FOUR IN YOUR PLANT**

Handling meat cuts with Standard Stainless Steel Spiral Chutes, sanitary and corrosion-free (approved by government inspectors)—moving packaged products at low cost, with roller conveyors—progressive meat packing plants find Standard Conveyors the answer to faster, lower cost handling.

On any kind and size of conveying job—large or small—it pays to get full facts from Standard Conveyor—first. Send for Bulletin NP-7—"Conveyors by Standard"—a valuable reference book of conveying methods.

### STANDARD CONVEYOR COMPANY

General Offices: North St. Paul, Minn.  
Sales and Engineering Service in Principal Cities

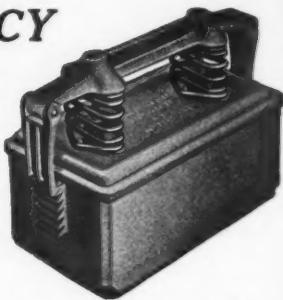


**Standard  
CONVEYORS**

"THE STANDARD  
OF VALUE"

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## EFFICIENCY PLUS



. . . Plus a finer, juicier, better looking product—a product that brings greater sales volume. And this at a lower cost comes with the high efficiency that has made ADELMANN equipment the outstanding favorite with meat packers.

**Liberal Trade-In Allowances.** Send today for schedule of liberal trade-in allowances and valuable booklet containing helpful hints and listing the complete ADELMANN line.

*"Adelmann — The kind your ham makers prefer"*

### HAM BOILER CORPORATION

Office and Factory—Port Chester, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.

European Representatives: R. W. Bollane & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd.; Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

1916 — Our Twenty-fifth Anniversary — 1941



★ . . . became famous through its unsurpassed facilities, its superb food, the unvarying graciousness of its service and its vigilant management. And you will also appreciate its reasonable rates.

#### AIR-CONDITIONED RESTAURANTS

### ★ BELLEVUE-STRATFORD IN PHILADELPHIA



The National Provisioner—September 13, 1941

## MEAT AS GAS DEFENSE AID

Experiments indicating that meat eaters may be less susceptible than vegetarians to the damaging effects of certain war gases and industrial smoke, were reported on September 8 at the annual fall meeting of the American Chemical Society in Atlantic City. The report was made by Drs. Jacob A. Stekel and William J. Conway of the Fordham University department of chemistry.

Drs. Stekel and Conway have found that benzene derivatives, including such compounds as benzyl chloride and bromobenzyl bromide and bromobenzyl cyanide, all of which were used in the first World War, are detoxified in the body by two particular constituents of protein, found in meat and milk. These detoxifying substances are the amino acids, cystine and methionine, both of which contain sulfur. Tests were made in humans and in dogs, rabbits, pigs, rats and mice.

"Vegetarian Hitler would certainly prove no match for beef-eating Churchill if both were given the same dose of pyridine or benzene," the Fordham scientists said. "If Bernard Shaw's vegetarian diet had occasionally been seasoned with a dash of pyridine, he would not have lived to be 85."

Doctors Stekel and Conway said their work "stresses the importance of careful evaluation of occupational conditions and possible extra need for protein in devising dietary standards."

## CONTRACT BACON PRICE

MONTREAL.—The British Ministry of Food will pay the Canadian Bacon Board 100s (\$22.15) per 112 lbs., f.o.b. Canadian seaboard, for Grade A Wiltshires under the 1941-42 agreement by which Canada will supply the United Kingdom with 600,000,000 lbs. of cured pork. This is an increase of 20s per 112 lbs. over the price provided in the 1940-41 agreement, although this price was raised 5s per cwt. for the second half of the contract quantity of 425,000,000 lbs.

The new price of 100s is slightly in excess of the present payment made to packers for export bacon by the Canadian Bacon Board. Eighty-five shillings of the present price is being provided by the British Ministry of Food and is supplemented by a payment of \$2.50 per 100 lbs. by the Canadian government.

## BUYING CANNED CHICKEN

The Federal Surplus Commodities Corp. has announced in FSC-195 that it contemplates the purchase of a quantity of canned, boned chicken and is now prepared to receive offers for the sale of this product. Offers were submitted up to September 10 and will be accepted by September 16. Chicken is to be packed in 1-lb. or 2-lb. cans,

preferably in carlot quantities, for delivery within 30, 60 or 90 days. Cans are to be cased for export shipment. Each 100 lbs. of boned chicken is to contain not less than 85 lbs. chicken meat, not more than 5 lbs. chopped or ground skin, not more than 10 lbs. broth or fat and not more than 1 lb. salt.

## Natural Casings Drive

(Continued from page 10.)

to 40 lbs. of natural casing wieners on a Saturday, and sold 150 lbs. on the Saturday of the week in question.

One interesting report tells of a demonstration in an A & P unit. The demonstration sold 350 lbs. of natural casing wieners from 9 a.m. to 7:30 p.m. Thirty pounds of samples were used. Customer reaction to the sampling was valuable and many came back for second and third helpings. A number of women reported hearing the radio program. This market ordinarily sold only 75 lbs. of natural casing wieners weekly.

One group of packer salesmen had average weekly sales of 330 lbs. of natural casing wieners prior to the contest. During the last week of the contest the entire group showed a gain of almost 700 per cent. This volume was maintained even after the contest closed.

These reports are typical of the results produced by the natural casing campaign in Michigan. Results have been so gratifying that the campaign will go forward without interruption. Large-space newspaper ads will be placed in the entire list of newspapers each week.

## More Meat in 1942

(Continued from page 9.)

level of production or less for cotton, wheat, and tobacco.

While total production next year would be only about 2 per cent greater than this year, much larger increases would occur in the vitamin and mineral-rich livestock products for which demand is increasing in this country and which are among the foods most needed by the British.

*The British government expects to need from this country about a fourth of its supply of animal protein foods, or the equivalent of enough to feed 10 million people. Total British needs for United States farm products are expected to amount to about 6 to 8 per cent of total United States farm production. Total exports, including lease-lend shipments, may amount to as much as 8 to 10 per cent of total production.*

## FSCC Purchases

WASHINGTON (Special).—On September 12 the Federal Surplus Commodities Corp. announced that it had purchased 4,573,932 lbs. of canned pork; 7,515,000 lbs. of cured pork; 1,572,000 lbs. of lard and 41,645 100-yd. bundles of hog casings.

Purchases on September 5 by the FSCC consisted of 9,250,000 lbs. of cured pork, 6,892,000 lbs. of canned pork, 7,986,000 lbs. of lard and 13,050 100-yd. bundles of hog casings.

Watch Classified page for bargains.

## HIGHER HOGS CUT OUT LESS FAVORABLY

(Chicago costs and prices, first four days of week)

Higher average hog costs during the four-day period (ranging from 32 to 41c over last week) while total product values were gaining only a little (2 to 5c per cwt.) brought a decidedly poorer showing in cut-out results. Profit on light butchers was shaved to 17c compared with 36c last week and both medium and heavy butchers cut at a loss.

	180-220 lbs.			220-240 lbs.			240-270 lbs.		
	Pet. live wt.	Price per lb.	Value per cwt.	Pet. live wt.	Price per lb.	Value per cwt.	Pet. live wt.	Price per lb.	Value per cwt.
Regular hams.....	14.00	28.7	\$8.32	13.80	28.7	\$3.27	13.70	23.7	\$3.25
Picnics.....	5.60	19.3	1.08	5.40	19.3	1.04	5.40	19.3	1.04
Boston butts.....	4.00	24.6	.98	4.00	22.6	.90	4.00	21.3	.85
Lamb (blinde in).....	9.80	26.0	2.55	9.50	24.1	2.21	9.60	21.1	2.03
Bellies, S. P. ....	11.00	18.0	1.98	9.70	17.5	1.70	8.00	15.8	1.50
Bellies, D. S. ....				2.00	11.4	.23	4.00	11.1	.44
Fat backs.....	1.00	7.6	.08	3.00	7.9	.24	4.20	8.2	.34
Plates and jowls.....	2.50	9.2	.23	2.80	9.2	.26	3.30	9.2	.30
Raw leaf.....	2.10	10.5	.22	2.20	10.5	.23	2.00	10.5	.21
P. S. lard, rend. wt. ....	12.40	10.7	1.33	11.30	10.7	1.21	10.50	10.7	1.12
Spareribs.....	1.60	15.0	.24	1.50	11.3	.17	1.50	9.3	.14
Trimming.....	3.00	16.3	.49	2.80	16.3	.46	2.80	16.3	.46
Feet, tails, neckbones.....	2.00	....	.13	2.00	....	.12	2.00	....	.12
Offal and miscellaneous.....	....	....	.50	....	....	.50	....	....	.50
<b>TOTAL YIELD AND VALUE</b> .....	<b>69.00</b>		<b>\$13.13</b>	<b>70.00</b>		<b>\$12.64</b>	<b>71.00</b>		<b>\$12.06</b>
Cost of hogs per cwt.....			\$12.16			\$12.14			\$11.96
Condemnation loss.....			.06			.06			.06
Handling and overhead.....			.74			.64			.58
<b>TOTAL COST PER CWT.</b> .....			<b>\$12.96</b>			<b>\$12.84</b>			<b>\$12.60</b>
<b>TOTAL VALUE</b> .....			<b>13.13</b>			<b>12.64</b>			<b>12.06</b>
Loss per cwt.....			....			.20			.54
Loss last week.....			....			....			.26
Profit per cwt.....			.17			....			....
Profit last week.....			.30			.01			....

# CHICAGO PROVISION MARKETS

*From The National Provisioner Daily Market Service*

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., September 11, 1941.

### REGULAR HAMS

	Green	*S.P.
8-10	24	24½
10-12	24	24½
12-14	24	24½
14-16	24	24½
10-16 range	24	...

### BOILING HAMS

	Green	*S.P.
16-18	24	24½
18-20	24	24½
20-22	24	24½
16-20 range	24	...
16-22 range	24	...

### SKINNED HAMS

	Fresh & Fr. Frzn.	*S.P.
10-12	26	26½
12-14	26	26½
14-16	26½	26½
16-18	25½	25½
18-20	23½	24½
20-22	22½	22½
22-24	22	22
24-26	21½	21½
25-30	21%	21%
25/up, No. 2's inc.	21%	...

### PICNICS

	Green	*S.P.
4-6	19%	19½n
6-8	19%	19½n
8-10	19%	19½n
10-12	19%	19½n
12-14	19%	19½n
8/up, No. 2's inc.	19%	...

Short shank  $\frac{1}{2}$  c over.

### GREEN AMERICAN BELLIES

	18½	13½
18-20	18½	13½
20-25	18½	13½

### BELLIES

	(Square Cut Seedless)	*D.C.
6-8	18½	19½
8-10	18½	19½
10-12	17½	18%
12-14	17½-17¾	18%
14-16	17	18
16-18	16½	17½

\*Quotations represent No. 1 new cure.

	D. S. BELLIES	Rib
Clear	...	...
16-18	12½n	...
18-20	12½	...
20-25	12½	12½
25-30	12½	12½
30-35	12	12
35-40	11½	11½
40-50	10½	10½

	D. S. FAT BACKS	
6-8	8%	
8-10	9	
10-12	9½	
12-14	9½	
14-16	9½	
16-18	9½	
18-20	10½	
20-25	10½	

	OTHER D. S. MEATS	
Regular Plates	6-8	12n
Cleat plates	4-6	4
D. S. Jowl butts	...	10
S. P. Jowls	...	10
Green square jowls	...	11½
Green rough jowls	...	10

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Sept. 6	10.65ax	10.45	10.75n
Monday, Sept. 8	10.72½b	10.57½n	10.87½n
Tuesday, Sept. 9	10.85n	10.80	11.00b
Wednesday,			
Sept. 10	10.87½n	10.72½ax	11.00b
Thursday, Sept. 11	10.90n	10.87½b	11.00n
Friday, Sept. 12	10.87½n	10.85n	11.25n

### Packers' Wholesale Prices

	Refined lard, tierces, f.o.b. Chgo.	12%
Kettle rend. tierces, f.o.b. Chgo.	18½	
Leaf, kettle rend. tierces, f.o.b. Chgo.	18½	
Neutral, tierces, f.o.b. Chicago	18½	
Shortening, tierces, c.a.f.	15%	

	Havana, Cuba Pure Lard Price	
Wednesday, September 10	16.07	

## FUTURE PRICES

SATURDAY, SEPTEMBER 6, 1941

Open High Low Close

LARD:	Sept.	10.62½	10.65	10.60	10.60ax
	Oct.	10.72½	10.80	10.70	10.72½ax
	Dec.	11.15	11.17½	11.05	11.07½-10
	Jan.	11.37½	11.37½	11.25	11.27½b
	Mar.	12.50	12.50	12.42½	12.42½
	May	12.67½	12.67½	12.62½	12.62½ax

Sales: Sept. 6; Oct. 4; Dec. 14; Jan. 7; Mar. 3; May 4; total, 268 sales.

Open interest: Sept. 16; Oct. 813; Dec. 1,974; Jan. 594; Mar. 10; May 5; total, 3,449 lots.

CLEAR BELLIES:

	Sept.	... ...	... ...	11.62½n
	Oct.	... ...	... ...	12.25n

MONDAY, SEPTEMBER 8, 1941

LARD:	Sept.	10.60	10.67½	10.57½	10.67½b
	Oct.	10.75	10.85	10.72½	10.85
	Dec.	11.17½	11.25	11.10	11.22½b
	Jan.	11.35	11.45	11.30	11.45ax
	Mar.	12.50	12.63	12.50	12.65
	May	12.60	12.73	12.60	12.75

Sales: Sept. 6; Oct. 4; Dec. 212; Jan. 120; Mar. 8; total, 417 sales.

Open interest: Sept. 15; Oct. 813; Dec. 1,974; Jan. 637; Mar. 12; May 6; total 3,457 lots.

CLEAR BELLIES:

	Sept.	... ...	... ...	11.80b
	Oct.	... ...	... ...	12.25n

TUESDAY, SEPTEMBER 9, 1941

LARD:	Sept.	10.80	10.85	10.75	10.80
	Oct.	10.92½-15	11.00	10.80	10.92½
	Dec.	11.37½-30	11.40	11.22½	11.35
	Jan.	11.57½	11.62½	11.42½	11.55b
	Mar.	12.80	13.02½	12.80	13.00
	May	13.00	13.07½	12.95	13.07½b

Sales: Sept. 11; Oct. 133; Dec. 304; Jan. 21; Mar. 21; May 1; total 653 sales.

Open interest: Sept. 12; Oct. 729; Dec. 2,011; Jan. 642; Mar. 27; May 7; total 3,425 lots.

CLEAR BELLIES:

	Sept.	... ...	... ...	12.02½b
	Oct.	... ...	... ...	12.30b

WEDNESDAY, SEPTEMBER 10, 1941

LARD:	Sept.	10.87½	10.95	10.77½	10.95ax
	Oct.	10.95	11.05	10.85	10.90b
	Dec.	11.50-45	11.50	11.27½	11.30b
	Jan.	11.70	11.70	11.50	11.52½
	Mar.	12.90	12.97½	12.90	12.97½ax
	May	13.10	13.12½	13.10	13.10

Sales: Sept. 6; Oct. 67; Dec. 193; Jan. 89; Mar. 6; May 2; total, 363 sales.

Open interest: Sept. 26; Oct. 620; Dec. 1,945; Jan. 667; Mar. 34; May 10; total, 3,302 lots.

CLEAR BELLIES:

	Sept.	... ...	... ...	12.30b
	Oct.	... ...	... ...	12.50b

FRIDAY, SEPTEMBER 12, 1941

LARD:	Sept.	11.00	11.05	10.85	10.82½ax
	Oct.	11.50-45	11.50	11.27½	11.30b
	Jan.	11.70	11.70	11.50	11.52½
	Mar.	12.07½	13.00	12.90	13.00ax
	May	13.00	13.00	13.00	13.00

CLEAR BELLIES:

	Sept.	... ...	... ...	12.35b
	Oct.	... ...	... ...	12.55b

## U. S. STORAGE STOCKS

Stocks of lard in the United States on September 1 showed a decline of more than 50 million lbs. during August. Frozen pork holdings fell sharply in August, dropping close to 90 million lbs. under the August 1 level, while stores of frozen beef were slightly more than 2 million lbs. greater than on August 1.

Storage stocks in the United States on September 1:

Sept. 1, 1941 Aug. 1, 1941 Sept. 1, 1940

Ibs. Ibs. Ibs.

Beef, frozen.... 54,745,000 52,525,000 25,988,000

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

Carcass Beef	Cor. week,	Fresh Pork and Pork Products
Week ended	1940	Pork loins, 8-10 lbs. av.
Sept. 10, 1941	per lb.	Picnic
Prime native steers—		27
400-600	20 1/4 @ 21	21
600-800	20 @ 20 1/4	22
800-1000	20	24
Good native steers—		26
400-600	18 1/4 @ 19	19 1/4 @ 20
600-800	17 1/4 @ 18	19 1/4
800-1000	17 @ 17 1/4	19 1/4 @ 19 1/4
Medium steers—		28
400-600	16 1/4 @ 17 1/4	18
600-800	16 @ 17	18
500-1000	15 1/4 @ 16 1/4	17 1/4
Heifers, good, 400-600	19 @ 19 1/4	19 @ 19 1/4
Cows, 400-600	14 @ 14 1/4	12 @ 12 1/2
Hind quarters, choice	22 1/2	25
Fore quarters, choice	16 1/2	15 1/4

### Beef Cuts

Steer loins, choice, 60/65	32 1/2	unquoted
Steer loins, No. 1	30	38
Steer loins, No. 2	27	35
Steer short loins, choice, 80/85	38	43
Steer short loins, No. 1	36	38
Steer short loins, No. 2	32	38
Steer loin ends (hips)	27	33 1/4
Steer ends, No. 2	25 1/2	33
Cow loins	21	22
Cow short loins	24	23
Cow loin ends (hips)	18 1/4	21
Steer ribs, choice, 30/40	23	unquoted
Steer ribs, No. 1	22	25
Steer ribs, No. 2	20	23
Cow ribs, No. 2	16	13 1/2
Cow ribs, No. 3	15	13
Steer rounds, choice, 80/100	21	unquoted
Steer rounds, No. 1	20 1/2	20 1/2
Steer rounds, No. 2	20	20
Steer chuck, choice, 80/100	17 1/2	unquoted
Steer chuck, No. 1	17	17 1/2
Steer chuck, No. 2	16 1/2	16
Cow rounds	14 1/2	14
Cow chuck	11	9 1/2
Medium plates	10 1/2	9 1/2
Briskets No. 1	15 1/2	14
Cow navel ends	11	8 1/2
Steer navel ends	8 1/2	6 1/2
Fore shanks	10	9 1/2
Hind shanks	8 1/2	7
Strip loins, No. 1 bns	70	70
Strip loins, No. 2	43	48
Sirloin butts, No. 1	32	42
Sirloin butts, No. 2	30	26
Beef tenderloins, No. 1	65	70
Beef tenderloins, No. 2	50	65
Rump	26	18
Flank steaks	26	18
Shoulder clods	19	17
Hanging tenderloins	16	15
Insides, green, 12@15 range	21	21
Outsides, green, 8 lbs. up	20	19
Knuckles, green, 8 lbs. up	20 1/2	20

### Beef Products

Brains	7	7
Hearts	15	9
Tongues	19	18
Sweetbreads	15	14
Ox-tail	10	8
Fresh tripe, plain	12	10
Fresh tripe, H. C.	16	11 1/2
Livers	25	19
Kidneys	8	9

### Veal

Choice carcass	22	20
Good carcass	20	17 @ 19
Good middles	26	24
Good rump	17	15
Medium racks	15	13

### Veal Products

Brains, each	10	8
Sweetbreads	31	30
Calf livers	55	50

### Lamb

Choice lambs	22	19
Medium lambs	20	17
Choice saddles	24	23
Medium saddles	24	21
Choice fore	20	18
Medium fore	17	14
Lamb fries	28	28
Lamb tongues	17	17
Lamb kidneys	15	15

### Mutton

Heavy sheep	8	6
Light sheep	11	8
Heavy saddles	10	10
Light saddles	13	10
Heavy fore	6	5
Light fore	9	8
Mutton legs	15	12
Mutton loins	12	8
Mutton stew	8	4
Sheep tongues	11	11
Sheep heads, each	11	11

### FRESH PORK AND PORK PRODUCTS

Pork loins, 8-10 lbs. av.	27	20
Picnic	21	12 1/2
Trimmed shoulders	22	13
Tenderloins	34	32
Sparsely	18	13
Back fat	11	7 1/2
Boston butts	26	16
Boneless butts, cellar	28	19
trim, 2@4	8	5
Hocks	14	8
Tails	10	5
Neck bones	5	3
Slip bones	10	7
Blade bones	16	8
Pigs' feet	4 1/2	2 1/2
Shoulders, per lb.	9	4
Briskets	16	8
Livers	8	7
Brain	5	4
Heads	7	6
Chitterlings	6 1/2	5

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	26% @ 27 1/2%
Fancy skinned hams, 14@16 lbs., parchment paper	27 1/2% @ 28 1/2%
Standard reg. hams, 14@16 lbs., plain	25% @ 26 1/2%
Picnics, 4@8 lbs., short shank, plain	21 @ 22
Picnics, 4@8 lbs., long shank, plain	20% @ 21 1/4%
Fancy bacon, 6@8 lbs., plain	24% @ 27 1/2%
Standard bacon, 6@8 lbs., plain	24 @ 25
No. 1 beef sets, smoked	
Inside, 8@12 lbs.	37 @ 38
Outsides, 5@9 lbs.	35 1/2 @ 36 1/2
Knuckles, 5@9 lbs.	35 1/2 @ 36 1/2
Cooked hams, choice, skin on, fatted	44
Cooked hams, choice, skinless, fatted	47 1/2
Cooked picnics, skin on, fatted	44
Narrow, per 100 yds.	2.00
Narrow, special, per 100 yds.	2.00
Medium, regular	1.70
English, medium	1.40
Wide, per 100 yds.	1.20
Extra wide, per 100 yds.	.65
Export bungs...	.19
Large prime bungs...	.16
Medium prime bungs...	.11
Small prime bungs...	.08
Middle, per set.	.19

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$30.75
Lamb tongue, short cut, 200-lb. bbl.	60.00
Regular tripe, 200-lb. bbl.	27.50
Honeycomb tripe, 200-lb. bbl.	30.00
Pocket honeycomb tripe, 200-lb. bbl.	33.50

### BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$20.50
80-100 pieces	20.00 @ 21.00
100-125 pieces	19.50
125-150 pieces	19.00
150-175 pieces	18.50
175-200 pieces	18.00
Pork cheek meat (trimmed)	16 1/2 @ 17 1/2
Pork hearts	12 1/2 @ 13
Pork livers	14 @ 14 1/2
Native boneless bull meat (heavy)	17 1/2 @ 17 1/2
Boneless chuck	17 1/2 @ 17 1/2
Shank meat	16 1/2
Beef trimmings	14 @ 15
Dressed canners, 350 lbs. and up	12% @ 12 1/2
Dressed canner cows, 400-450 lbs.	13 @ 13 1/4
Dr. bologna bulls, 600 lbs. and up	13 1/2 @ 13 1/2
Tongues, No. 1 canner trim	15

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton.	32
Country style sausage, fresh in link.	27 1/2
Country style sausage, fresh in bulk.	25 1/2
Country style sausage, smoked.	31
Frankfurters, in sheep casings.	24 1/2
Frankfurters, in hog casings.	24 1/2
Sausage, in frankfurters.	27 1/2
Bologna in beef bungs, choice.	24 1/2
Bologna in beef middies, choice.	24 1/2
Liver sausage in beef rounds.	20
Liver sausage in hog bungs.	21
Smoked liver sausage in hog bungs.	27 1/2
Head cheese.	17 1/2
New England luncheon specialty.	30 1/2
Minced luncheon specialty, choice.	24 1/2
Tongue and blood.	25
Blood sausage.	21
Souse.	19
Polish sausage.	29

### DRY SAUSAGE

Cervelat, choice, in hog bungs.	45
Thuringer.	25
Farmer.	35 1/2
Holsteiner.	35
B. C. salami, choice.	41
Milano, salami, choice in hog bungs.	41
B. C. salami, new condition.	26
Frissee, choice, in hog middies.	41
Genoa style salami, choice.	47
Pepperoni.	39
Mortadella, new condition.	25
Canicola.	49
Italian style hams.	40

### CURING MATERIALS

Nitrite of soda (Chgo. w/has. stock).	Cwt.
In 400-lb. bbls., delivered.	8.75
Salt peter, less than ton lots, f.o.b. N. Y.	8.50
Dbl. refined granulated.	8.50
Small crystals.	9.50
Medium crystals.	9.75
Large crystals.	10.50
Pure rfd. gran. nitrate of soda.	2.90
Pure rfd. powdered nitrate of soda.	nominal
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated.	7.20
Medium, dried.	10.20
Rock.	6.60
Spices.	
Raw, 96 basis, f.o.b. New Orleans.	3.50
Standard gran., f.o.b. refiners (2%).	5.35
Packer's curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.	4.95
Dextrose, in car lots, per cwt. (cotton).	4.57
In paper bags.	4.52

### SAUSAGE CASINGS

(F. O. B. Chicago)

Beef casings:	
Domestic rounds, 180 pack.	18
Domestic rounds, 140 pack.	36
Export rounds, wide.	47
Export rounds, medium.	22
Export rounds, narrow.	25
No. 1 weasands.	6
No. 2 weasands.	10
Middles, regular.	60
Middles, select, wide, 2@2 1/4 in.	65
Middles, select, extra, 2 1/4 in. & up.	90
Dried or salted bladders.	
12-15 in. wide, flat.	1.05
10-12 in. wide, flat.	.65
8-10 in. wide, flat.	.35
6-8 in. wide, flat.	.25
Pork casings:	
Narrow, per 100 yds.	2.00
Narrow, special, per 100 yds.	2.00
Medium, regular.	1.70
English, medium.	1.40
Wide, per 100 yds.	1.20
Extra wide, per 100 yds.	.65
Export bungs.	.19
Large prime bungs.	.16
Medium prime bungs.	.11
Small prime bungs.	.08
Middle, per set.	.19

### SEEDS AND HERBS

Ground

Caraway seed.	.1.02	1.12




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# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, heavy.....	19 @ 20
Choice, native, light.....	19½ @ 20½
Native, common to fair.....	17½ @ 18

#### Western Dressed Beef

Native steers, good, 600@800 lbs.....	19 @ 20
Native choice yearlings, 400@600 lbs.....	20 @ 21
Good to choice heifers.....	18 @ 19
Good to choice cows.....	13½ @ 16½
Common to fair cows.....	14½ @ 16
Fresh bologna bulls.....	15 @ 16½

#### BEEF CUTS

	Western
No. 1 ribs (prime).....	25 @ 27
No. 2 ribs (choice).....	24 @ 26
No. 3 ribs (good).....	21½ @ 23
No. 1 loins (prime).....	30 @ 32
No. 2 loins (choice).....	26 @ 30
No. 3 loins (good).....	24 @ 26
No. 1 hinds and ribs (prime).....	25 @ 27
No. 2 hinds and ribs (choice).....	23 @ 24
No. 1 rounds.....	20 @ 21
No. 2 rounds.....	19 @ 20
No. 3 rounds (good).....	18 @ 19
No. 1 chuck.....	18 @ 20
No. 2 chuck.....	18 @ 20
No. 3 chuck.....	17 @ 17
	City
Rolls, reg. 4@6 lbs. av.....	23 @ 24
Rolls, reg. 6@8 lbs. av.....	24 @ 25
Tenderloins, steers.....	60 @ 65
Tenderloins, cows.....	30 @ 40
Tenderloins, bulls.....	35 @ 40
Shoulder clods.....	20 @ 21

#### DRESSED VEAL

Good.....	21½ @ 22½
Medium.....	20½ @ 21½
Common.....	19½ @ 20½

#### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	24 @ 25
Genuine spring lambs, good to medium.....	23 @ 24
Genuine spring lambs, medium.....	22 @ 23
Sheep, good.....	10 @ 12
Sheep, medium.....	8 @ 10

#### DRESSED HOGS

Hogs, good and choice (110-140 lbs.) head on; leaf fat in.....	\$17.75 @ 17.88½
Pigs, small lots (60-110 lbs.) head on; leaf fat in.....	18.50 @ 19.50

#### FRESH PORK CUTS

	Western
Pork loins, fresh, 10@12 lbs.....	26 @ 27
Shoulders, 10@12 lbs. av.....	25 @ 23
Butts, regular, 4-6 lbs.....	25 @ 26
Hams, regular, fresh, 10@12 lbs. av.....	25 @ 26
Hams, skinned, fresh, 10@12 lbs. av.....	26 @ 27
Picnics, fresh, 6@8 lbs. av.....	20 @ 21
Pork trimmings, extra lean, 90-95%.....	30½ @ 31½
Pork trimmings, regular 50% lean.....	18½ @ 19½
Spareribs, medium.....	16 @ 17
	City
Pork loins, fresh, 10@12 lbs.....	29 @ 30
Shoulders, 6@10 lbs. av.....	28 @ 24
Butts, regular, 1½@3 lbs.....	30 @ 31
Hams, regular, fresh, 10@12 lbs. av.....	28 @ 29
Hams, skinned, fresh, 10@12 lbs. av.....	29 @ 29
Picnics, fresh, 4@6 lbs. av.....	21½ @ 22
Pork trimmings, extra lean 90-95%.....	30 @ 31
Pork trimmings, reg. 50% lean.....	17 @ 18
Spareribs, medium.....	18 @ 19
Boston butts.....	28 @ 29

#### COOKED HAMS

Cooked hams, choice, skinless, fatted.....	51
Cooked hams, choice, skinless, fatted.....	51

#### SMOKED MEATS

Regular hams, 8@10 lbs. av.....	29½ @ 30½
Regular hams, 10@12 lbs. av.....	29½ @ 30½
Regular hams, 12@14 lbs. av.....	29½ @ 30½
Skinned hams, 10@12 lbs. av.....	31 @ 32
Skinned hams, 12@14 lbs. av.....	31 @ 32
Skinned hams, 16@18 lbs. av.....	30 @ 31
Skinned hams, 18@20 lbs. av.....	29 @ 30
Picnics, 4@6 lbs. av.....	22½ @ 24
Picnics, 6@8 lbs. av.....	21½ @ 23
Bacon, boneless, western.....	27 @ 28
Bacon, boneless, city.....	26 @ 27
Beef tongue, light.....	22 @ 24
Beef tongue, heavy.....	29 @ 30

#### BUTCHERS' FAT

Shop fat.....	33.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

#### GREEN CALFSKINS

5½-9½-12½-12¾-14-14-18 18 up	
Prime No. 1 veals.....	22 3.10 3.25 3.30 3.60
Prime No. 2 veals.....	20 2.80 2.95 3.00 3.20
Buttermilk No. 1.....	17 2.60 2.75 2.80 3.00
Buttermilk No. 2.....	16 2.45 2.60 2.65 3.00
Branded graby.....	11 1.65 1.80 1.85 1.90
Number 3.....	11 1.65 1.80 1.85 1.90

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on September 10, 1941:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. <sup>1</sup> .....	\$19.00 @ 20.00			
500-600 lbs. ....	18.50 @ 19.50			
600-700 lbs. <sup>2</sup> .....	18.50 @ 19.50	\$18.50 @ 19.00	18.50 @ 19.00	\$19.50 @ 20.00
700-800 lbs. <sup>3</sup> .....	18.00 @ 19.00	18.50 @ 19.00	18.00 @ 19.00	19.00 @ 19.50
STEER, Good:				
400-500 lbs. <sup>1</sup> .....	18.00 @ 19.00			
500-600 lbs. ....	17.50 @ 18.50			
600-700 lbs. <sup>2</sup> .....	17.50 @ 18.50	17.50 @ 18.50	17.00 @ 18.50	18.50 @ 19.50
700-800 lbs. <sup>3</sup> .....	17.00 @ 18.00	17.50 @ 18.50	17.00 @ 18.00	18.00 @ 19.00
STEER, Commercial:				
400-600 lbs. <sup>1</sup> .....	16.50 @ 17.50			
600-700 lbs. <sup>2</sup> .....	16.50 @ 17.50	17.00 @ 17.50	16.00 @ 17.00	17.00 @ 18.00
STEER, Utility:				
400-600 lbs. <sup>1</sup> .....	14.00 @ 16.30	16.00 @ 17.00	15.00 @ 16.00	15.00 @ 16.50
COW (All Weights):				
VEAL, Choice:				
80-130 lbs. ....	21.00 @ 22.00	21.00 @ 23.00	21.00 @ 23.00	21.00 @ 22.00
130-170 lbs. ....	19.00 @ 20.00		20.00 @ 22.00	
VEAL, Good:				
50-80 lbs. ....	18.50 @ 19.50	19.00 @ 20.50	19.00 @ 20.50	19.00 @ 20.00
80-130 lbs. ....	20.00 @ 21.00	19.50 @ 21.00	19.00 @ 21.00	19.00 @ 21.00
130-170 lbs. ....	17.00 @ 19.00		18.50 @ 20.00	
VEAL, Commercial:				
50-80 lbs. ....	17.50 @ 18.50	17.50 @ 19.00	17.50 @ 20.00	17.00 @ 18.00
80-130 lbs. ....	18.00 @ 20.00	18.00 @ 19.50	17.50 @ 20.00	18.00 @ 19.00
130-170 lbs. ....	16.00 @ 17.00		17.00 @ 19.00	
VEAL, Utility:				
All weights .....	15.00 @ 17.00	16.00 @ 18.00	16.00 @ 17.50	15.00 @ 17.00

#### Fresh Lamb and Mutton:

	SPRING LAMB, Choice:	MUTTON (Ewe), 70 lbs. down:	MUTTON (Ewe), 70 lbs. down:
30-40 lbs. ....	22.00 @ 23.00	23.00 @ 24.00	23.00 @ 24.00
40-45 lbs. ....	22.00 @ 23.00	23.00 @ 24.00	23.00 @ 24.00
45-50 lbs. ....	21.00 @ 23.00	22.50 @ 23.50	22.50 @ 23.50
50-60 lbs. ....	20.00 @ 21.00	21.50 @ 22.50	21.50 @ 22.50
	SPRING LAMB, Good:	SPRING LAMB, Commercial:	SPRING LAMB, Utility:
30-40 lbs. ....	20.00 @ 21.00	22.00 @ 23.00	18.00 @ 21.00
40-45 lbs. ....	20.00 @ 21.00	22.00 @ 23.00	18.00 @ 20.00
45-50 lbs. ....	20.00 @ 21.00	21.50 @ 22.50	21.00 @ 22.00
50-60 lbs. ....	19.00 @ 20.00	20.50 @ 21.50	20.00 @ 21.00
	SPRING LAMB, Commercial:	SPRING LAMB, Utility:	SPRING LAMB, Utility:
All weights .....	18.00 @ 19.00	18.50 @ 21.50	18.00 @ 21.00
	SPRING LAMB, Utility:	SPRING LAMB, Utility:	SPRING LAMB, Utility:
All weights .....	16.00 @ 18.00	17.50 @ 19.50	17.00 @ 19.00

#### FRESH PORK CUTS:<sup>4</sup>

LOINS No. 1 (Bladeless Incl.)			
8-10 lbs. ....	27.00 @ 28.00	28.00 @ 29.00	27.50 @ 30.00
10-12 lbs. ....	26.00 @ 27.00	28.00 @ 29.00	27.00 @ 29.00
12-15 lbs. ....	24.00 @ 25.00	26.50 @ 27.50	25.00 @ 26.50
16-22 lbs. ....	18.00 @ 19.00		20.00 @ 22.00
SHOULDERS, Skinned N. Y. Style:			
8-12 lbs. ....	21.00 @ 22.00		22.00 @ 23.00
BUTTS, Boston Style:			
4-8 lbs. ....	25.00 @ 26.00		25.00 @ 27.00
SPARE RIBS:			
Half sheets .....	16.00 @ 16.50		
TRIMMINGS:			
Regular .....	16.00 @ 16.50		

<sup>1</sup>Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>Includes kosher beef sales at Chicago. <sup>3</sup>Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. <sup>4</sup>Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

## FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, each.....	5
Livers, beef, per lb.....	29
Oxtails, per lb.....	15
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

## MARGARINE PRODUCTION

Margarine produced in July, 1941, according to report of U. S. Treasury Department:

	July, 1941, lbs.	July, 1940, lbs.
Production of uncolored margarine .....	27,064,597	21,812,339
Production of colored margarine .....	280,270	206,417
Total production .....	27,364,867	22,020,756
Uncolored margarine with drawn tax paid .....	25,862,439	22,044,758
Colored margarine with drawn tax paid .....	46,198	21,170

# Rising Trend Continues in Tallow and Grease Markets

NEW YORK, SEPTEMBER 10, 1941

**TALLOW.**—There was moderate trading this week following a large business late last week in extra tallow at the 8½c level, an advance of ¼c over the previous sales and a new high for the upward movement. An estimated 1,000,000 to 1,500,000 lbs. changed hands, placing producers in a well sold up position. Further bids of 8½c failed to attract sellers, with producers holding for 8¾c and some inclined to hold for 9c. Strength in other commodities aided in shaping producers' ideas, but this was punctured somewhat at mid-week following Secretary Morgenthau's statement against inflationary trends. Edible was quoted at 9c, extra, 8½@ ¾c; and special, 8¾c.

**STEARINE.**—The market was quiet but firmer. Oleo stearine was quoted at 9¾c.

**OLEO OIL.**—Market very steady; trade routine. Extra was quoted at 10½@11c; prime, 10¾@10¾c, and lower grades, 10@10½c.

**GREASE OIL.**—Demand was fair and the market firm. Strength in raw materials was the feature. No. 1 was quoted at 12½c; No. 2, 12¼c; extra, 13c; extra No. 1, 12¾c; winter strained, 13¾c; prime burning, 13¾c, and prime inedible, 13¾c.

**NEATSFOOT OIL.**—The market was quiet but firmer. Extra quoted 13c; No. 1, 12¾c; prime, 13c; and pure, 17¾c. Cold test was unquoted.

**GREASES.**—A firmer tone featured the market for greases, with some betterment in consumer demands. Sellers' ideas were firm. It was estimated that between 200,000 and 500,000 lbs. of choice house grease sold at 8¾c, an advance of ¼c. Soapers were not inclined to follow the market upward, but producers apparently are well sold up. Choice white was quoted 8½@8¾c; yellow and house, 8½@8¾c, and brown, 7½@7¾c.

CHICAGO, SEPTEMBER 11, 1941

**TALLOW.**—Tallow has been in a consistently strong position in the Chicago market this week. Because of the unwillingness of larger consumers to recognize steady advances recorded during the week, volume of trade has been relatively small, but there is every indication that next sales of large quantities of tallow will be at levels well above those of the previous week. At midweek, bolstered by strength in other commodities, tallow was strong, with offerings light and firmly held; producers were talking 9c basis for prime, and a couple of tanks of prime sold at 8¾c, southeast point. Thursday's quotations were: Edible, 8¾c; fancy, 8¾c; prime, 8¾c; special, 8½c, and No. 1, 8¾c.

**STEARINE.**—Market quiet but firm, with prime quoted 9@9¾c and yellow, 8c, an advance of about ½ to ¼c.

**OLEO OIL.**—Firmer market developed this week, but trade was moderate. Prime remained steady at 10c and extra at 10@10½c.

**GREASE OIL.**—This market remained firm. Quotations at midweek were: No. 1, 12c; No. 2, 11¾c; extra, 12½c; extra No. 1, 12¾c; extra winter strained, 12¾c; prime burning, 13¾c; and prime inedible, 13c. Acidless tallow oil was quoted at 11¾c.

**NEATSFOOT OIL.**—No changes took place this week. Quotations were: Extra neatsfoot oil, 12½c; No. 1, 12¾c; prime, 12¾c; pure, 17¾c; cold test 27c.

**GREASES.**—The grease market paralleled the action of tallow at Chicago this week, showing consistent strength and marked by a relatively small volume of trading. Producers, however, remained firm in their advanced ideas. On Tuesday, there were bids of 8½c, Chicago, for white grease, with light offerings ¼c higher. Thursday's quotations: Choice white, 8¾c; A-white, 8¾c; B-white, 8¾c; yellow, 8¾c, and brown, 7¾c.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, September 11.)

Advance in animal feeds near end of week disrupted some by-products items temporarily. Market generally firmer.

### Blood

	Unit
Unground	\$4.00@4.25

### Digester Feed Tankage Materials

Unground, 11 to 12% ammonia.....	\$5.00@5.25
Unground, 6 to 10% choice quality.....	5.50
Liquid stick.....	2.50

### Packinghouse Feeds

Feeds advanced this week by a major producer to highest levels since 1926.

Carlots,  
Per ton

60% digester tankage.....	\$72.50
50% meat and bone scraps.....	72.50
Blood-meal .....	72.50
Special steam bone-meal.....	55.00

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	\$40.00
Steam, ground, 2 & 26.....	39.00

### Fertilizer Materials

	Per ton
High grade tankage, ground.....	\$8.75@4.00 & 10c
10@11% ammonia.....	\$8.75@4.00 & 10c
Bone tankage, unground, per ton.....	30.00
Hoof meal.....	2.75@3.00

### Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground.....	\$1.12@1.15
60% 40% protein (low test).....	\$1.12@1.15
above 45% protein (high test).....	1.07@1.07
Soft pressed pork, ac. grease and quality, ton.....	55.00@57.50
Soft pressed beef, ac. grease and quality, ton.....	52.50@55.00

### Gelatine and Glue Stocks

	Per ton
Calf trimmings.....	\$29.00@32.50
Sinews, pizzles.....	27.50
Cattle jaws, skulls and knuckles.....	40.00
Hide trimmings.....	25.00
Pig skin scraps and trim, per lb.....	6% @ 7c

### Bones and Hoofs

	Per ton
Round shins, heavy.....	\$65.00@75.00
light.....	65.00
Flat shins, heavy.....	60.00@65.00
light.....	60.00
Blades, buttocks, shoulders & thighs.....	57.50@60.00
Hoofs, white.....	55.00@57.50
Hoofs, house ran, unassorted.....	37.00
Junk bones.....	27.50@29.00

### Animal Hair

Trading in winter hog hair and cattle hair at ceiling prices.

Winter coil dried, per ton.....	\$ 60.00
Summer coil dried, per ton.....	32.50@35.00
Winter processed, black, lb.....	8 @ 9
Winter processed, gray, lb.....	8
Summer processed, gray, lb.....	4 @ 4½
Cattle switches.....	4½ @ 4½

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## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	3.65
Unground fish scrap, dried 11½% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.50 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
September shipment.....	55.00
Fish meal, c.i.f. calculated, 70% ammonia, 3% A. F. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	3.75 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.75 & 10c
Phosphates	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f. ....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f. ....	38.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	9.50
Dry Rendered Tankage	
50/55% protein, unground.....	\$1.05
60% protein, unground.....	1.00

## EASTERN FERTILIZER MARKETS

New York, September 10, 1941

All markets were very strong and buying active the past week. Blood sold at \$3.50, f. o. b. New York; sellers now asking \$3.65. Imported sold at \$3.50.

Tankage sold at \$4.75 & 10c, f.o.b. eastern shipping points. Stocks are low. Imported tankage sold at \$4.60 & 10c.

Cracklings were cleaned up at \$1 per unit; some sales made at \$1.05. South American material sold at from \$1 to \$1.05 c.i.f., depending on grade. Fish scrap was raised to \$4.50 & 10c.

# Cotton Oil Futures Pushed Up Sharply Near 14c Level

THE New York cottonseed oil futures market went into new high ground this week as a result of general buying which carried all deliveries up to the 14c level. The market was influenced by great strength in seed and crude in the South, sharp advances in other commodities, and the 1942 farm program calling for increased production of pork, dairy products, and soybeans.

The rapidity of the rise, with September oil selling at 14c, led exchange officials to rule that no new trades were permissible in the September delivery,

except sales on which delivery would be made, and no switches would be permitted at more than 25 points premium on September over the October delivery. The ruling did not affect the later months; the tightness in the September position had some influence upon the exchange's action.

There had been no tenders on September contracts and the short interest apparently existed in the spot month. However, at midweek 25 tanks were tendered on September contracts.

Cash oil and shortening advanced sharply. The government cotton estimate was construed bullishly as it was slightly under last month's. The seed holding movement has proved very effective and seed reached the \$60 per ton level with both the crude oil and futures markets too low from the milling standpoint. Cash oil demand was fairly good, but refiners were not accepting all business.

Crude cotton oil sold at 12½c across the Belt and was said to have passed at 12½c in the Valley.

At New York, regular shortening was raised to 15½c while hydrogenated was 16¼c. Cash oils were up ½c or more,

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	12½
White deodorized, in bbls., f.o.b. Chgo. ....	15½
Yellow, deodorized .....	15½
Soap stock, 50% f.o.b., f.o.b. consuming points .....	3% @ 3½
Soybean oil, in tanks, f.o.b. mills.....	10½ @ 10½
Corn oil, in tanks, f.o.b. mills.....	12½
Coconut oil, sellers tanks, f.o.b. coast.....	6% @ 6%
Refined coconut, bbls., f.o.b. Chicago.....	13% @ 13½

## OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	16½
White animal fat.....	14
Water churned pastry.....	15½
Milk churned pastry.....	16½
Vegetable type .....	13

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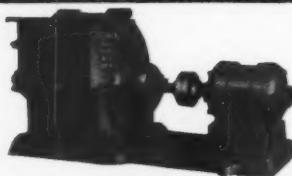
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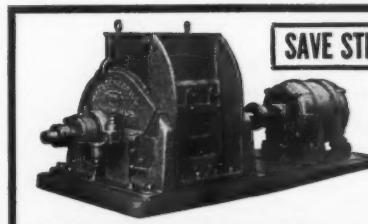
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with winter cotton oil in tanks at 14½c and in drums at 15½c.

**COCONUT OIL.**—The market was quiet but firmer at New York. Tanks were quoted at 7½c. Pacific coast business passed at 6½c.

**CORN OIL.**—The last business in crude was at 12½c, but offers have been scarce and sellers' ideas were higher.

**SOYBEAN OIL.**—New crop oil sold up to 10½c, Decatur, but subsequently there were resales at 10½c and the market was called 10½@11c.

**PALM OIL.**—The market was quiet at New York at 7½c bid and 7½c asked.

**PEANUT OIL.**—New crop oil moved very slowly. Southeast crude was called 13c nominal. Refined peanut oil was very strong and quoted at 16@17½c.

**COTTONSEED OIL.**—Valley crude was quoted on Wednesday at 12½c nominal; Southeast, 12½c bid; Texas, 12½c paid at common points; Dallas, 12½c nominal.

Futures market transactions for the week at New York were:

#### FRIDAY, SEPTEMBER 5, 1941

—Range—      —Closing—

	Sales	High	Low	Bid	Asked
September ...	8	14.00	13.65	13.80	14.00
October ...	45	13.54	13.09	13.48	13.50
November ...	11	13.48	13.48	nom	nom
December ...	144	13.49	13.00	13.48	13.42
January ...	20	13.45	13.10	13.39	13.42
February ...	76	13.60	13.11	13.46	47sa
March ...	40	13.52	13.39	13.42	nom
April ...	... ...	13.45	... ...	13.45	nom

Sales 298 contracts.

#### SATURDAY, SEPTEMBER 6, 1941

September ...	2	13.70	13.65	13.50	bid
October ...	13	13.53	13.45	13.48	13.52
November ...	1	13.40	13.40	13.40	13.49
December ...	20	13.45	13.38	13.38	13.40
January ...	1	13.40	13.40	13.39	13.42
February ...	...	...	...	13.39	nom
March ...	40	13.52	13.39	13.42	13.48
April ...	...	...	...	13.42	nom

Sales 76 contracts.

#### MONDAY, SEPTEMBER 7, 1941

September ...	7	13.76	13.48	13.75	bid
October ...	...	...	...	13.76	trad
November ...	...	...	...	13.75	nom
December ...	157	13.65	13.27	13.65	trad
January ...	25	13.66	13.28	13.65	66tr
February ...	...	...	...	13.65	nom
March ...	96	13.76	13.57	13.74	75tr
April ...	...	...	...	13.75	nom

Sales 285 contracts.

#### TUESDAY, SEPTEMBER 8, 1941

September ...	...	...	...	13.94	bid
October ...	31	13.90	13.73	13.90	nom
November ...	...	...	...	13.90	trad
December ...	184	13.82	13.62	13.81	trad
January ...	24	13.82	13.70	13.81	nom
February ...	...	...	...	13.81	trad
March ...	76	13.94	13.73	13.91	nom
April ...	...	...	...	13.90	nom

Sales 265 contracts.

#### WEDNESDAY, SEPTEMBER 9, 1941

September ...	7	13.75	13.75	13.84	13.97	bid
October ...	38	13.80	13.57	13.69	13.72	nom
November ...	...	...	...	13.69	nom	trad
December ...	106	13.70	13.44	13.54	13.59	trad
January ...	21	13.70	13.46	13.55	13.68	nom
February ...	...	...	...	13.55	nom	trad
March ...	74	13.80	13.66	13.64	13.64	nom
April ...	...	...	...	13.64	nom	trad

Sales 246 contracts.

#### THURSDAY, SEPTEMBER 11, 1941

September ...	5	14.20	14.13	14.00	bid
October ...	12	13.92	13.74	13.85	nom
December ...	100	13.85	13.60	13.74	nom
January ...	12	13.85	13.60	13.76	nom
March ...	58	13.93	13.67	13.83	nom

(See page 36 for later markets.)

A meal without Meat

is a meal incomplete.

#### FLASHES ON SUPPLIERS

**MEAT INDUSTRY SUPPLIERS, INC.**—Further expansion of its coverage to include the southwest and near northwest sections of the country has been announced by Meat Industry Suppliers, Inc., seasoning and specialty manufacturers, 657 W. Randolph st., Chicago. According to Sol Morton, president of the company, sales of M.I.S. products have been increasing since the company was founded, and manufacturing facilities are being expanded to handle increased volume. New products are being added to the company's line as fast as laboratory development will permit in order to supplement the concern's casing line.

#### CHICAGO COTTON OIL

Closing Prices

Monday, Sept. 8.—Oct. 13.75; Dec. and Jan. 13.70; Mar. 13.75; all n; cash 14.00 n.

Tuesday, Sept. 9.—Oct. 14.00; Dec. 13.86; Jan. 13.85; Mar. 14.00; cash 14.00.

Wednesday, Sept. 10.—Oct. 13.78; Dec. 13.63; Jan. 13.61; Mar. 13.60; cash 13.85 n.

Thursday, Sept. 11.—Oct. 13.92; Dec. 13.75; Jan. 13.80; Mar. 13.87; all n; cash 14.05 n.

Friday, Sept. 12.—Oct. 14.04; Dec. 13.93; Jan. 14.00; Mar. 14.06; all n; cash 14.20n.



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The National Provisioner—September 13, 1941



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Page 33

# HIDES AND SKINS

Packer hide prices unchanged with strong demand at full ceiling prices—South American and country markets stronger—Calf and kipskins sell at ceiling prices.

## Chicago

**PACKER HIDES.**—There is a continued active demand for packer hides of all descriptions except bulls at the full ceiling price of 15c. There has been no apparent change in the price of bulls, which have been moving at 13c for natives and 12c for brands, although as previously reported an outside packer last week sold a car native bulls at 13½c in combination with a car of light native cows at the ceiling price of 15c for the latter.

Reported trading so far this week is confined to the sale by one packer of 8,000 hides, involving all selections except bulls, at the ceiling price of 15c. However, sales are known to have been made by other packers but no details are available as to quantities involved, although neutral traders say that packers will have no difficulty in moving their full week's production that basis.

Strength in small packer and country stock, as well as higher prices paid in the South American market, would in-

dicate that packers will find an unsatisfied demand for their hides throughout the remainder of the summer and early fall season, while the better quality hides are available.

Total federal inspected slaughter of cattle during Aug. was 968,264 head, as compared with 967,531 during July and 842,129 for Aug. 1940; calf slaughter during Aug. was 414,279 head, as against 445,023 during July and 431,611 for Aug. 1940.

Shoe production during July showed a sharp seasonal increase, being 44,353,063 pairs, an increase of 11.5 per cent over June, and an increase of 30.4 per cent over July 1940. Production for first seven months this year of 285,902,470 pairs is 24.2 per cent over the 230,271,573 produced during the same period of 1940.

**OUTSIDE SMALL PACKER.**—There is a strong demand for outside small packer all-weights and, while market is usually quoted basis 14½@15c selected, for natives, with brands ½c less, to include any offerings of spready heavy stock, most offerings run fairly light average and practically everything that two or more tanners can use is moving at 15c level. Small packer native bulls are usually held at 12c.

**PACIFIC COAST.**—Last reported

trading in the Coast market was at 14c, flat, for Aug. steers and cows, f.o.b. Los Angeles, with the southern coast market reported sold up to end of August.

**FOREIGN WET SALTED HIDES.**—The South American market is stronger, on buying credited to the United Kingdom and the States, with some variation in the reports of prices paid. While no standard frigorifico steers have been reported so far, 95 pesos is reported to have been bid, as against 88 pesos or 13½c paid last week, an advance of about ¾c. Sales of about 20,000 Argentine reject heavy steers were reported to have been made at 88 pesos, or about 13½c, up 1½c since last reported sale. About 3,000 Anglo light steers sold at 100 pesos or 15½c; 3,000 Argentine frigorifico reject light steers sold at 95 pesos, or 14½c, and 900 Smithfields at 92½ pesos or 14½c; 1,000 Smithfield reject cows sold at 92½ pesos or 14½c; 2,500 Sansinena light steers sold later at 102 pesos or 15½c.

**COUNTRY HIDES.**—The country hide market has been strengthened by the inability of tanner buyers to secure any more than their allocated share of packer stock, and country dealers appear reluctant to make offerings. Untrimmed all-weights are usually quoted 12½@13c, flat, del'd Chgo., for around 48 lb. avge., although 13c has been paid for around 45 lb. avge. Heavy steers and cows were fairly well cleaned up a couple weeks back at 11½c, flat, trimmed, and are usually held at 11½c.

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- ★ HOFCO SWISS CHEESE

J. S. HOFFMAN COMPANY

CHICAGO, ILL.



NEW YORK, N.Y.

Trimmed buff weights are quoted 13½@13½c, flat, with an active inquiry. Trimmed extremes are quotable 14½@14½c, flat, with offerings limited, equal to full 15c, selected basis. Bulls quoted 8@8½c, flat; glues held at 10½@10½c, flat; all-weight branded hides range 11@11½c, flat.

**CALFSKINS.**—There has been a movement of at least 40,000 packer Aug. calfskins late this week; no details have been released beyond the fact that full ceiling prices were paid, or 27c for northern and River point heavies and 23½c for lights, with an unsatisfied demand for any further offerings that basis.

Collectors report quiet sales of Chgo. city calfskins this week at full ceiling prices of 20½c for 8/10 lb. and 23c for 10/15 lb., with demand well in excess of the supply. Straight countries are quotable around 18½c, flat, trimmed. Chicago city light calf and deacons are quotable at ceiling price of \$1.43, selected, with quiet sales this basis.

**KIPSKINS.**—There has also been quiet trading late this week in packer Aug. kipskins, with full ceiling prices paid for around 8,000 to 10,000 so far, or 20c for northern and southern natives and over-weights and same figure quotable for brands; this figure reported readily obtainable.

The market is cleaned up on Chgo. city kipskins, with last trading at ceiling price of 20c. Straight countries quoted 16@16½c, flat, trimmed.

Packers moved their Aug. production of around 9,000 regular slunks at the end of last week at \$1.20, or 5c advance, some sellers reported going into early September.

**HORSEHIDES.**—There is not as keen demand for horsehides as there is for cattle hides, and some dealers are inclined to operate only to the extent of accommodating their regular trade. City renderers, with manes and tails, are quoted \$6.50@6.60, selected, f.o.b. nearby points, and trimmed renderers \$6.25@6.40, del'd Chgo., but some buyers claim they are holding to the inside figures. Mixed city and country lots are quoted at \$5.75@5.90, Chicago.

**SHEEPSKINS.**—Dry pelts are quoted 24@25c per lb., del'd Chgo., for full wools. Production of packer shearlings is light and the market has been kept well sold up; market generally quoted \$1.75 for No. 1's, \$1.30@1.35 for No. 2's and 85c for No. 3's, although some No. 1's are reported to have sold in a small way up to \$1.85 and No. 3's at 90c. Pickled skins are quoted \$7.25 per doz. last paid for packer production Aug. skins. Mid-west packer lamb pelts are quoted around \$2.15 per cwt. live weight basis, with reports of recent sales around this figure; straight northern lambs around \$1.90@1.95 per cwt. live basis. Outside small packer pelts are reported moving around \$1.50@1.60 each but buyers say top is available only for good 85 lb. mid-west lambs.

## New York

**PACKER HIDES.**—The New York market is quotable at ceiling price of 15c last paid for native, butt branded and Colorado steers, and is sold up to end of Aug. except for a few May and June brands apparently still held by one packer.

**CALFSKINS.**—There has been a little under-cover trading by eastern collectors this week, with full ceiling prices obtained; collector 4-5's are quotable at \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95 and 17 lb. up \$4.35. While no packer sales have been reported, some quiet trading is thought to have been done; 5-7's are stable at \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 veal kips at \$4.20 and the 17 lb. and up \$4.60.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 6, 1941, were 3,243,000 lbs.; previous week 4,528,000 lbs.; same week last year 3,418,000 lbs.; Jan. 1 to date, 176,923,000 lbs., and for same period one year earlier, 166,263,000 lbs.

Shipments of hides from Chicago for week ended September 6, 1941, were 5,732,000 lbs.; previous week 4,986,000 lbs.; same week last year 5,509,000 lbs.; Jan. 1 to date, 187,827,000 lbs.; same period last year, 185,219,000 lbs.

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The National Provisioner—September 13, 1941

## For a Fresh Start STOP at a HOTEL



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**AMERICAN HOTEL ASSOCIATION**

## CATTLE HIDE REVIEW

Tanners' Council of America has compiled the following statistics on the hide situation:

	July, 1941	July, 1940	Seven Months 1941	1940
M hides	M hides	M hides	M hides	
Fed. inspec. kill.	968	822	5,909	5,393
Hides from unspun. kill	650	413	4,173	3,305
Net imports	750	301	4,483	1,887
Cattlehides movement into sight	2,368	1,536	14,585	10,585
Total movement into sight	2,574	1,665	15,965	11,862
Wettings, cattle hides	2,232	1,509	14,063	10,463
Kips and buffalo	206	189	1,400	1,277
Total wettings	2,438	1,638	15,463	11,740
Total leather pro- duction	2,369	1,541	15,522	11,751
Total leather con- sumption	2,600	1,669	16,617	12,216
Stocks at end of Month				
Raw	4,956	3,843		
	4,622	4,305		
Finished	3,963	4,570		
Total visible	13,441	12,718		
Shoe production (1,000 pairs)	44,353	34,012	285,902	230,272

\*Including kips for side leather. <sup>1</sup>(Pre.)

## MEAT IMPORTS AT NEW YORK

Imports for the period August 28 to September 3, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina—Canned corned beef	169,200	
—Canned roast beef	13,482	
—Tinned beef extract	500	
Brazil—Canned corned beef	612,000	
Canada—Fresh chilled beef livers	889	
Cuba—9,578 quarters fresh chilled beef	490,361	
—Fresh chilled beef cuts	202,094	
—Fresh frozen beef cuts	49,435	
—Fresh frozen beef tongues	2,670	

## LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, during August, 1941:

	Steers per cwt.	Lambs per cwt.	Hogs per cwt.
Aug., 1941	July, 1941	Aug., 1940	Aug., 1941
Live animal prices, Chicago <sup>1</sup>	\$12.06	\$11.74	\$11.23
Wholesale meat prices, New York <sup>2</sup>	18.65	17.46	18.18
	Steers per lb.	Lambs per lb.	Hogs per lb.
Composite retail meat prices, New York <sup>2</sup>	33.22c	32.34c	32.09c
Value of carcass meat from 100 lbs. live animal			
Wholesale—New York <sup>4</sup>	\$11.19	\$10.48	\$10.91
Retail—New York <sup>5</sup>	15.75	15.33	15.21
Steers per lb.	30.09c	30.09c	28.19c
Lambs per lb.	27.65c	27.18c	21.40c

<sup>1</sup>Average good and choice steers 900-1100 lbs.; lambs all weights, and hogs 200-220 lbs. <sup>2</sup>Average good and choice steel beef 600-700 lbs.; lamb 40-45 lbs., and hog products consisting of smoked ham, bacon, picnics, fresh lard, and lard combined in proportion to their respective yields from live weight. <sup>3</sup>Composite average of semi-monthly retail quotations on various cuts (incl. lard) combined in proportion to their respective yields from live weight. <sup>4</sup>60 lb. of beef carcass, 49 lb. of lamb carcass and 53.73 lb. of principal hog products (incl. lard). <sup>5</sup>47.4 lb. of beef cuts, 47.2 lb. of lamb cuts and 52.64 lb. of principal hog products (incl. lard).



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## WEEK'S CLOSING MARKETS

### FRIDAY'S CLOSING

#### Provisions

Lard futures were strong in tone, following gains in cottonseed oil futures and soybeans, but most of the earlier gains were lost, as the government purchases of lard proved disappointing. Chicago top on hogs was \$12.15, with the market slow and steady. Trading was comparatively light in green meats.

#### Cottonseed Oil

Valley and Southwest crude were quoted at 12½¢ paid; Texas, 12½@12½¢ nominal at common points; Dallas, 12½@12½¢ nominal.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 14.15@14.50; Oct. 13.99@14.05; Dec. 13.89@13.90; Jan. 13.91 sales; Mar. 14.01@14.02; 230 lots.

#### CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on September 6, 1941:

	Week Sept. 6	Previous week	Same week '40
Cured meats, lbs.	26,949,000	29,259,000	15,937,000
Fresh meats, lbs.	63,541,000	59,308,000	52,569,000
Lard, lbs.	8,888,000	8,303,000	4,921,000

#### CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 12, 1941:

PACKER HIDES		Cor. week,
Week ended	Prev. week	1940
Hvy. nat. stra.	@15	@15
Hvy. Tex. stra.	@15	@15
Hvy. butt brnd'd stra.	@15	@15
Hvy. Col. stra.	@15	@15
Ex-light Tex. stra.	@15	10½@11
Brnd'd. cows.	@15	@10½
Hvy. nat. cows	@15	@12
Lat. nat. cows	@15	11½@12
Nat. bulls.	@13	8½@8½
Brnd'd. bulls.	@12	7½@7½
Calfskins	23½@27	18@24½
Kips, nat.	@20	@20
Kips, ov-wt.	@20	@20
Kips, brnd'd.	@20	@20
Slunks, reg.	@1.20	65@75
Slunks, hrs.	@70	45@50

#### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	14½@15	14½@15	10½@10½
Branded	14½@14½	14½@14½	9½@10½
Nat. bulls.	11½@12	11½@12	7@7½
Brnd'd. bulls.	10½@11	10½@11	6½@6½
Bulls	20½@23	20½@23	15@12
Calfskins	18@18	18@18	12½@12½
Kipskins	16@16½	16@16½	11½@12
Horsehides	5.75@6.60	5.75@6.60	4.50@5.20

\*All country hides quoted flat this week and last; buffs and extremes selected last year.

#### SHEEPSKINS

Pkr. shearlings	1.75@1.85	1.75@1.80	1.25@1.33
Dry pelts	@24	24	@24½@21

#### NEW YORK HIDE FUTURES

##### Closing Prices

Monday, Sept. 8.—Sept. 14.42@14.47; Dec. 14.63@14.65; Mar. 14.69@14.71; June 14.76 n; 18 lots; 2@9 higher.

Tuesday, Sept. 9.—Sept. 14.47 b; Dec. 14.66@14.70; Mar. 14.75@14.80; June 14.81@14.89; 21 lots; 3@6 higher.

Wednesday, Sept. 10.—Sept. 14.42@14.53; Dec. 14.62@14.65; Mar. 14.65@14.72; June 14.72@14.82; 7 lots.

Thursday, Sept. 11.—Sept. 14.40 b; Dec. 14.62@14.63; Mar. 14.63 b; June 14.66 b; 9 lots; unchanged to 6 lower.

Friday, Sept. 12.—Sept. 14.50@14.57; Dec. 14.58@14.63; Mar. 14.62@14.70; June 14.65 n; 31 lots.

#### A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

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# NEW EQUIPMENT and Supplies

## TRUCK MAINTENANCE

Truck fleet operators who may be faced with the problem of handling increased maintenance on their fleet units

with fewer workers, will be interested in a revised manual, just issued by Oakite Products, Inc., New York. This 36-page booklet contains many tips and kinks for turning out truck repair and overhaul jobs more easily and rapidly.

Concise data are given on new, improved materials and methods for cleaning iron and steel motor parts by hot or cold

solutions before repair and the cleaning of pistons and other aluminum parts. The manual discusses cleaning motors and chassis by steam gun or pressure-spray, reconditioning clogged radiators and cooling systems and washing tasks.

Other important maintenance jobs discussed are de-sludging motors for improved performance or before tear-down; cleaning and brightening carburetors and fuel pumps; cleaning, deodorizing and disinfecting meat truck interiors; stripping bodies before refinishing, and cleaning garage floors.

## PHOTOELECTRIC INSPECTION

A simplified system for detecting the presence or absence of labels on cans, and the proper location of labels on other products is offered by a new photoswitch photoelectric inspection and registration control. Manufactured by Photoswitch Inc., Cambridge, Mass., this new device (type 80A) also can be used for controlling or inspecting cutting and printing operations on cello-

phane, paper, tin, metalfoil, etc.

An impulse of as short a duration as .001 second will be detected and converted into a controlling operation. Upon receiving an impulse, the control relay remains in operation until the controlled circuit has completed its function, at which time the unit is reset.

## DEVELOPS PLYMETL BODY

The Kingham Trailer Co., Louisville, Ky., is now marketing a new trailer van body known as the Kingham Universal Plymetl body. It is said to be the first body on the market with no visible bolt heads.

Plymetl is a water-proof bonded plywood with a rust resisting steel face and is widely known for its light weight, strength and durability.

The side and front end panels of the Plymetl body are exceptionally strong and perfectly smooth, it is said. Added strength is given the front end panels when they are formed. This additional front end strength is a feature of the new body. Panels are securely bolted to upright high tensile steel stakes to eliminate rattles and unnecessary noise. The new type of molding covering all joints and bolt heads adds to appearance.

It is claimed that this type of body is considerably cooler than the all-steel body since Plymetl is a semi-insulant. Steel roof bows and steel trim channels with double-lapped roof joints insure added strength with no leakage. Pullman type rolled roof allows maximum loading height.

The standard inside width of the Plymetl Body is 90 in. between Plywood lining. Height at the side panel is 6 ft. 10 1/2 in.

According to C. H. Kingham, president, the Plymetl body is easy to repair and forms a semi-trailer unit of unusual strength, durability, beauty and light-weight when mounted on the Kingham universal R-30 chassis.



## New Trade Literature

Air Circulators (NL 915).—This four-page folder describes air circulators for refrigerators or cold storage rooms. Use of this new fan is said to restrict frosting and moisture, reduce operating costs and eliminate odors. It is reported to operate quietly. Folder is well illustrated and gives working diagrams of fans in operation.—Reynolds Electric Co.

Semi-Automatic Stitcher (NL 916).—This bulletin describes a new semi-automatic stitcher designed for high speed wire stitching of manufacturer's joint on corrugated containers. Illustrations show how the stitcher operates. A high speed automatic stitcher and one operated by foot pedal or solenoid control are described.—Dexter Folder Co.

Welded Boilers (NL 917).—Four-page circular condensed data on welded boilers for coal, oil, gas or stokers. Boilers are shown installed singly and in batteries with mechanical firing. Specifications, tabulations and diagrams are given.—Kewanee Boiler Corp.

Condensing Units (NL 918).—This new leaflet describes air-cooled condensing units for refrigeration and air conditioning. Detailed specifications are given, as well as a line drawing of the unit. Condenser uses Freon-12 as a refrigerant and has a 1/2-h.p. motor.—York Ice Machinery Corp.

Safety Shoes (NL 922).—New 1942 catalog describes a complete line of safety shoes for every industry. A buyer's guide section gives complete information on specifications to be used in buying shoes. Different types of shoes designed for various floor surfaces and conditions are illustrated.—Lehigh Safety Shoe Co., Inc.

Electric Hoists (NL 923).—This folder features electric hoists built especially for the meat packing industry. Photographs of actual installations are shown and complete details on hoists for knocking pen and dressing floor are provided.—Robbins & Myers, Inc.

## PLYMETL BODY

This trailer body, developed by Kingham Trailer Co., Louisville, Ky., is covered with Plymetl and does not have any exposed bolts or rivets. The inside of the body is faced with plywood, leaving a confined air space which can be filled with any type of insulation for refrigerated service.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(9-18-41)

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# LIVESTOCK MARKETS

## *Weekly Review*

### Volume of Slaughter Fell Off in August

VOLUME of livestock slaughtered under federal inspection during August declined slightly from the levels of July and of August, 1940. August slaughter of all classes of livestock totaled 5,700,007 head compared with 5,986,927 head in July, and 5,807,279 head during August, 1940.

Cattle slaughter during August was slightly greater than in July, but slaughter of all other classes of livestock declined from a month earlier. Hog kill and calf slaughter showed declines of 7 per cent and sheep-slaughter was down 3 per cent. Cattle slaughter at 968,264 head was 15 per cent greater than a year earlier; sheep slaughter at 1,521,726 head was 2 per cent larger; calf slaughter at 414,279 head was 4 per cent smaller than in 1940 and hog slaughter at 2,795,738 head was 8 per cent under last year.

Compared with the five-year August average, slaughter was 10 per cent larger for cattle, 15 per cent larger for hogs, 2 per cent larger for sheep and 13 per cent smaller for calves. Cattle slaughter during August was the largest for the month since August, 1918, with one exception (August, 1936 when total was 1,011,743 head). Hog slaughter, while declining 209,946 head from July and 248,972 head from August, 1940, was 366,379 head above the five-year average for August.

Slaughter of livestock during the first eight months of the year, compared with last year, increased 10 per cent for cattle and 5 per cent for sheep. Hog slaughter was 7 per cent under a year earlier for the eight-months period, and calf slaughter was about the same as in 1940. Hog slaughter was 22 per cent above the five-year average for the first

eight months of the year. Hog slaughter for the first ten months of the packer fiscal year totaled 40,776,000 head, compared with 41,736,000 head in 1939-40.

Inspected slaughter in August, compared with July and August, 1940 kill:

	August 1941	July 1941	August 1940
Cattle	968,264	967,531	842,129
Calves	414,279	445,023	451,611
Hogs	2,795,738	3,005,684	3,044,710
Sheep	1,521,726	1,568,689	1,488,829

Number of animals processed under federal inspection during August, compared with August totals during the preceding ten years, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, were:

#### AUGUST SLAUGHTER

	Cattle	Hogs	Sheep
1941	968,264	2,795,738	1,521,726
1940	842,129	3,044,710	1,488,829
1939	822,908	2,791,604	1,457,232
1938	847,897	2,466,949	1,603,398
1937	879,632	1,589,570	1,497,898
1936	1,011,743	2,233,964	1,395,374
1935	831,738	1,701,569	1,316,749
1934	840,262	2,611,187	1,526,732
1933	632,515	3,476,715	1,532,240
1932	727,290	2,969,905	1,579,327
1931		2,499,920	1,597,694

Total slaughter during the first eight months of 1941, compared with the corresponding periods in 1940 and the five-year average:

	1941	1940	5-yr. av.
Cattle	6,877,706	6,235,104	6,382,997
Calves	3,546,087	3,540,822	3,803,855
Hogs	29,114,394	31,264,388	23,861,247
Sheep	11,880,170	11,265,637	11,293,488

Hogs processed under federal inspection during the first ten months of the packer fiscal year, with comparisons (000 omitted):

	1940	1939	1938	1937
November	5,410	4,437	3,913	3,295
December	6,063	5,236	4,346	3,958
January	4,517	5,335	4,043	4,201
February	3,725	4,277	2,800	2,833
March	3,904	3,981	3,229	2,610
April	3,807	3,610	2,931	2,462
May	4,023	3,890	3,416	2,585
June	3,336	3,886	3,185	2,533
July	3,006	3,219	2,778	2,254
August	2,796	3,845	2,792	2,467
Total	40,776	41,736	38,523	29,198

### NEW YORK LIVESTOCK

Livestock prices at Jersey City, September 9, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

#### CATTLE:

Steers, medium, 287-lb.	\$10.10
Cows, medium	8.25@ 8.00
Cows, cutter and common	8.25@ 7.00
Cows, canners	5.00@ 6.25
Bulls, good	9.00@ 9.50
Bulls, medium	8.00@ 9.00
Bulls, cutter to common	7.25@ 7.75

#### CALVES:

Vealers, good and choice	\$12.75@ 15.50
Vealers, common and medium	9.75@ 12.75
Calves, good and choice, 400-lb. dn.	6.75@ 9.75
Calves, common and medium	9.25@ 11.50
Calves, cutter	7.75@ 9.25

#### HOGS:

Hogs, good and choice, 190-lb.	\$12.40
--------------------------------	---------

#### LAMBS:

Lambs, good and choice	\$12.50@ 13.00
Lambs, medium and good	11.00@ 12.75

Lambs, common ..... 9.25@ 10.50

Receipts of salable livestock at Jersey City public market for the week ended with September 6:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,560	8,158	256	3,990
Total, with directs	6,522	13,488	18,159	37,836

Previous week:

Salable receipts	2,118	2,510	955	2,996
Total with directs	7,822	13,385	19,479	43,678

\*Including hogs at 41st street.

### RECEIPTS AT CHIEF CENTERS

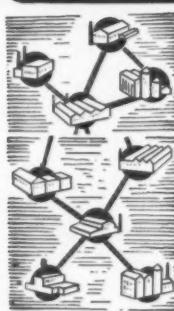
Receipts for week ended Sept. 6:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Sept. 6	220,000	267,000	256,000
Previous week	256,000	218,000	419,000
1940	238,000	321,000	337,000
1939	221,000	233,000	321,000
1938	238,000	280,000	466,000

At 11 markets:	Cattle	Hogs	Sheep
Week ended Sept. 6	215,000	271,000	
Previous week	268,000	180,000	
1940	238,000	220,000	
1939	221,000	233,000	
1938	238,000	280,000	

At 7 markets:	Cattle	Hogs	Sheep
Week ended Sept. 6	161,000	172,000	159,000
Previous week	188,000	221,000	204,000
1940	179,000	213,000	194,000
1939	161,000	144,000	199,000
1938	161,000	168,000	280,000

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## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service)

Des Moines, Ia., September 11, 1941.  
At 19 concentration yards and 11 packing plants in Iowa and Minnesota hog receipts were fairly liberal but rather broad demand readily absorbed the supply, and prices advanced during the week 10@25c per cwt.

Hogs, good to choice:	
160-180 lb.	\$10.90@11.90
180-210 lb.	11.50@12.05
210-240 lb.	11.50@11.80
240-270 lb.	11.30@11.60
270-300 lb.	11.00@11.40
300-330 lb.	11.80@11.20

Sows:	
330 lbs. down	\$10.40@10.90
330-400 lb.	10.15@10.70
400-500 lb.	9.90@10.40

Receipts of hogs at Corn Belt markets for week ended Sept. 11, 1941:

	This week	Last week
Friday, Sept. 5	23,000	21,500
Saturday, Sept. 6	22,500	22,000
Monday, Sept. 8	26,100	Holiday
Tuesday, Sept. 9	15,200	26,500
Wednesday, Sept. 10	19,000	19,000
Thursday, Sept. 11	19,400	16,500

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during August, by stations, as reported by the Agricultural Marketing service:

	Cattle	Calves	Hogs	Sheep and Lambs
Chicago <sup>1</sup>	131,484	24,085	293,395	239,961
Denver	12,723	1,738	19,926	31,464
Kansas City	74,590	22,294	110,069	80,867
New York Area <sup>2</sup>	38,026	59,991	136,471	216,515
Omaha	74,126	3,351	114,649	106,871
St. Louis Area <sup>3</sup>	56,769	51,206	207,637	90,825
Saint Paul <sup>4</sup>	37,549	652	73,111	42,209
St. Louis	65,165	27,168	128,418	72,639
All other stations	477,832	223,734	1,703,062	640,385
Total Aug.	968,264	414,279	2,795,738	1,521,726
Total July	967,531	445,023	3,005,684	1,568,689
5-yr. Av. (Aug.)				
1936-40	880,862	476,449	2,429,359	1,488,546
Jan.-Aug. '41	8,877,706	3,546,037	29,114,394	11,880,170
5-yr. Av. Jan.-Aug.	6,382,997	3,803,855	23,861,247	11,293,488

<sup>1</sup>Includes Elburn, Ill. <sup>2</sup>Includes New York City, Newark, and Jersey City. <sup>3</sup>Includes St. Louis National Stock Yards, East St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes So. St. Paul, and Newport.

## ST. LOUIS HOGS IN AUGUST

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for August, 1941, with comparisons, reported by H. L. Sparks & Co., were:

	Aug. 1941	Aug. 1940
Total receipts	194,751	215,704
Average weight, lbs.	224	224
Top prices:		
Highest	\$12.10	\$7.60
Lowest	11.25	6.35
Average cost	11.31	6.56

## AUGUST BUFFALO LIVESTOCK

August receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	8,836	3,768	15,118	10,845
Shipments	1,965	507	666	287
Local slaughters	6,971	3,550	7,675	5,839
Total receipts, 8 mos.	62,083	37,215	158,266	105,665

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, September 11, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

### BARROWS AND GILTS:

Good-choice:				
120-140 lbs.	\$10.25@10.90	\$10.75@11.40	\$11.25@11.75	\$11.10@11.75
140-160 lbs.	11.25@12.00	11.75@12.05	11.60@12.10	11.45@12.00
160-180 lbs.	11.80@12.10	12.00@12.10	11.90@12.30	11.85@12.05
180-200 lbs.	12.00@12.25	12.25@12.30	12.00@12.35	11.80@12.00
200-220 lbs.	12.00@12.25	12.25@12.30	11.90@12.30	11.85@12.05
220-240 lbs.	12.00@12.25	12.25@12.30	11.60@12.10	11.60@12.00
240-270 lbs.	11.70@12.10	11.60@12.10	11.45@11.90	11.60@12.00
270-300 lbs.	11.35@11.90	11.00@11.80	11.35@11.75	11.00@11.60
300-330 lbs.	11.10@11.50	10.90@11.25	11.15@11.40	10.95@11.10
330-360 lbs.	10.90@11.20	10.75@11.10	10.90@11.25	10.75@11.00

### MEDIUM:

160-220 lbs.	10.65@11.75	10.75@11.90	11.00@11.90	11.25@12.00	11.10@11.90
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### SOWS:

Good and choice:				
270-300 lbs.	10.60@10.90	10.80@11.00	10.75@11.00	10.50@10.75
300-330 lbs.	10.45@10.70	10.75@11.00	10.75@11.00	10.50@10.75
330-360 lbs.	10.30@10.50	10.50@10.90	10.45@10.85	10.70@10.75

### GOOD:

360-400 lbs.	10.00@10.35	10.25@10.70	10.25@10.60	10.15@10.50	10.60@10.75
400-450 lbs.	9.75@10.10	10.00@10.50	10.00@10.40	9.90@10.35	10.50@10.70
450-500 lbs.	9.50@9.80	9.70@10.25	9.90@10.25	9.75@10.15	10.50@10.70

### MEDIUM:

250-500 lbs.	9.15@10.40	9.25@10.35	9.65@10.50	9.50@10.50	10.15@10.70
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### PIGS (Slaughter):

Med. & good, 90-120 lbs.	9.60@10.45	10.25@10.90	.....	.....	.....
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### Slaughter Cattle, Vealers and Calves:

#### STEERS, choice:

750-900 lbs.	12.00@12.75	12.25@12.75	11.50@12.25	11.75@12.50	11.50@12.25
900-1100 lbs.	12.00@12.75	12.00@12.75	11.35@12.25	11.50@12.50	11.25@12.25
1100-1300 lbs.	11.75@12.75	12.00@12.75	11.25@12.15	11.25@12.25	11.25@12.00
1300-1500 lbs.	11.50@12.50	11.50@12.50	11.25@11.85	11.00@12.00	11.25@12.00

#### STEERS, good:

750-900 lbs.	11.00@12.25	11.25@12.25	10.75@11.75	10.75@11.50	10.75@11.50
900-1100 lbs.	10.75@12.00	11.25@12.25	10.75@11.50	10.75@11.50	10.50@11.50
1100-1300 lbs.	10.75@12.00	11.00@12.00	10.50@11.35	10.50@11.50	10.50@11.25
1300-1500 lbs.	10.50@11.75	10.75@11.75	10.50@11.25	10.50@11.25	10.25@11.25

#### STEERS, medium:

750-1100 lbs.	9.25@11.00	9.50@11.25	9.50@10.75	9.50@10.75	9.00@10.75
1100-1300 lbs.	9.50@10.75	9.50@11.00	9.50@10.75	9.50@10.75	9.00@10.75

#### STEERS, common:

750-1100 lbs.	8.00@9.50	8.00@9.50	8.00@9.50	8.00@9.50	7.50@9.25
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#### STEERS, HEIFERS AND MIXED:

Choice, 750-950 lbs.	11.75@12.50	11.75@12.50	11.35@12.00	11.50@12.50	11.25@12.25
Good, 500-750 lbs.	10.50@12.00	10.75@11.75	10.50@11.35	10.50@11.50	10.25@11.25
Medium, 500-900 lbs.	9.00@11.00	9.00@11.00	8.50@10.50	8.25@10.50	8.50@10.25

#### COMMON:

7,00@ 9.00	7.50@ 9.00	7.00@ 8.50	7.25@ 8.25	7.00@ 8.00
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#### COWS (Ylgs. Excl.), all weights:

Beef, good	8.50@ 9.25	8.75@ 9.00	8.65@ 9.15	8.25@ 8.50	8.00@ 9.50
Sausage, good	8.75@ 9.25	8.50@ 9.00	8.25@ 8.65	8.25@ 8.50	8.00@ 8.00
Sausage, medium	7.75@ 8.75	8.00@ 8.50	7.65@ 8.35	7.50@ 8.25	6.00@ 7.00
Sausage, cutter and com.	7.25@ 7.75	6.50@ 8.00	7.00@ 7.65	6.00@ 7.50	6.50@ 7.00

#### VEALERS, all weights:

Good and choice	13.50@15.00	12.50@13.75	10.50@12.00	10.50@13.00	11.00@13.50
Common and					

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 6, 1941, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 7,149 hogs; Swift & Company, 1,784 hogs; Wilson & Co., 5,312 hogs; Western Packing Co., Inc., 1,025 hogs; Agar Packing Co., 2,061 hogs; Shippers, 5,551 hogs; Others, 13,401 hogs.

Total: 37,145 cattle; 2,946 calves; 36,303 hogs; 11,274 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,728	450	2,022	3,764
Cudahy Pkg. Co.	2,201	415	1,287	3,063
Swift & Company	2,823	452	1,725	3,264
Wilson & Co.	2,982	437	1,459	3,024
Indep. Pkg. Co.			265	...
Kornblum Pkg. Co.	1,293	55	...	...
Others	6,630	242	1,505	588
<b>Total</b>	<b>18,657</b>	<b>2,051</b>	<b>8,293</b>	<b>18,723</b>

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,573	9,954	3,991	...
Cudahy Pkg. Co.	3,830	2,733	4,711	...
Swift & Co.	3,989	1,846	3,762	...
Wilson & Co.	1,699	1,971	1,888	...
Others	5,467	...	...	...
<b>Total</b>	<b>2,837</b>	<b>1,363</b>	<b>17,289</b>	<b>5,113</b>

Cattle and calves: Eagle Pkg. Co., 19; Greater Omaha Pkg. Co., 117; Geo. Hoffman, 65; Lewis Pkg. Co., 539; Nebraska Beef Co., 699; Omaha Pkg. Co., 192; John Roth, 155; South Omaha Pkg. Co., 300; Lincoln Pkg. Co., 300.

Total: 18,381 cattle and calves; 15,971 hogs; 14,352 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,648	2,848	4,959	4,486
Swift & Company	2,703	3,024	4,470	5,961
Hunter Pkg. Co.	1,439	64	4,880	912
Hill Pkg. Co.			2,009	...
Krey Pkg. Co.			5,390	...
Laclede Pkg. Co.			1,832	...
Siebel Pkg. Co.			885	...
Shippers	1,961	1,080	8,390	625
Others	2,635	80	2,101	729
<b>Total</b>	<b>14,386</b>	<b>7,105</b>	<b>35,916</b>	<b>12,713</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,490	300	4,598	7,406
Armour and Company	2,784	407	3,844	3,315
Others	1,459	15	1,243	375
<b>Total</b>	<b>6,738</b>	<b>812</b>	<b>9,685</b>	<b>11,095</b>

Not including 1,194 cattle, 234 hogs and 1,138 sheep bought direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,066	46	4,007	2,620
Armour and Company	3,074	41	4,135	2,715
Swift & Company	2,351	42	2,396	2,859
Shippers	3,677	82	2,984	1,420
Others	209	10	24	...
<b>Total</b>	<b>12,377</b>	<b>221</b>	<b>13,546</b>	<b>9,614</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,385	1,231	1,805	896
Wilson & Co.	2,779	1,267	1,813	973
Others	223	28	1,010	5
<b>Total</b>	<b>6,387</b>	<b>2,526</b>	<b>4,628</b>	<b>1,874</b>

Not including 684 cattle and 831 hogs bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,600	796	8,811	1,836
Wichita D. B. Co.	18	...	54	...
Dunn-Ostertag	97	...	54	...
Fred W. Dold	134	...	428	...
Sunflower Pkg. Co.	23	...	188	...
Pioneer Cattle Co.	107	...	...	...
Excel Pkg. Co.	364	...	...	...
Others	3,483	...	374	321
<b>Total</b>	<b>5,886</b>	<b>766</b>	<b>4,355</b>	<b>2,157</b>

Not including 322 calves and 742 hogs bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,001	134	1,641	15,059
Swift & Company	1,183	283	1,154	14,080
Cudahy Pkg. Co.	733	8	942	2,346
Others	1,173	190	1,176	20,632
<b>Total</b>	<b>4,060</b>	<b>585</b>	<b>4,913</b>	<b>52,117</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,188	1,770	8,121	4,514
Cudahy Pkg. Co.	902	937	...	1,660
Birklin & Son	794	18	...	...
Swift & Company	5,307	2,369	11,687	6,903
Others	4,454	559	...	...
<b>Total</b>	<b>14,645</b>	<b>5,593</b>	<b>10,808</b>	<b>12,467</b>

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,902	1,053	1,159	1,302
Swift & Company	2,820	1,089	1,510	1,604
Blue Bonnet Pkg. Co.	376	70	769	25
City Pkg. Co.	325	5	484	...
Rosenthal Pkg. Co.	50	26	37	1
<b>Total</b>	<b>8,473</b>	<b>2,243</b>	<b>8,959</b>	<b>2,932</b>

## INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,742	769	10,903	3,873
Armour and Company	547	366	1,985	...
Stumpf Bros.	...	...	144	...
St. & Wetsel	37	37	450	...
Wabash and Deters	32	32	366	12
Maase Hartman Co.	29	11	995	...
Shippers	2,525	841	22,301	3,900
Others	836	425	189	631
<b>Total</b>	<b>5,885</b>	<b>2,481</b>	<b>37,338</b>	<b>8,506</b>

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	33	...	389
E. Kahn's Sons Co.	437	232	4,121	2,176
Lohre Packing Co.	22	...	2,654	...
H. H. Meyer Pkg. Co.	129	148	...	48
J. F. Schroter P. Co.	21	...	2,304	...
J. F. Stegner Co.	393	218	...	38
Shippers	332	...	2,720	2,250
Others	1,501	712	828	212
<b>Total</b>	<b>2,837</b>	<b>1,363</b>	<b>17,289</b>	<b>5,113</b>

Not including 960 cattle, 3,801 hogs and 1,088 sheep bought direct.

## RECAPITULATION†

### CATTLE

	Week ended	Prev. week,	Cor. week,	Holiday
Sept. 6	Sept. 6	Sept. 6	Sept. 6	Sept. 6
Chicago	37,145	44,492	34,176	...
Kansas City	18,380	23,305	19,490	...
Omaha*	18,381	20,323	16,283	...
East St. Louis	14,386	19,350	17,903	...
St. Joseph	6,733	7,473	5,856	...
Sioux City	12,377	14,493	9,946	...
Oklahoma City	6,387	6,876	4,141	...
Wichita	5,886	5,919	1,557	...
Denver	14,645	15,129	12,993	...
Milwaukee	5,885	7,117	5,005	...
Indianapolis	5,885	5,351	3,309	...
Cincinnati	2,837	2,817	2,736	...
Ft. Worth	6,473	6,690	4,626	...

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

## RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., Sept. 1	19,174	1,655	14,657	10,639
Tues., Sept. 2	662	10,391	4,544	...
Wed., Sept. 3	6,216	669	13,744	7,724
Thurs., Sept. 4	1,807	850	8,221	5,568
Fri., Sept. 5	100	200	4,200	5,500
<b>Total this week</b>	<b>39,222</b>	<b>4,066</b>	<b>51,213</b>	<b>33,975</b>
<b>Prev. week</b>	<b>46,712</b>	<b>4,671</b>	<b>65,961</b>	<b>54,341</b>
<b>Year ago</b>	<b>36,488</b>	<b>4,632</b>	<b>66,995</b>	<b>32,067</b>
<b>Two years ago</b>	<b>33,569</b>	<b>4,839</b>	<b>43,990</b>	<b>44,634</b>

\*All receipts include directs.

## SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Sept. 1	10,659	144	5,630	332
Tues., Sept. 2	3,494	14	1,783	...
Wed., Sept. 3	3,462	65	1,040	120
Thurs., Sept. 4	2,103	65	1,207	12
Fri., Sept. 5	1,500	...	1,500	100
Sat., Sept. 6	100	...	100	100
<b>Total this week</b>	<b>10,659</b>	<b>144</b>	<b>5,630</b>	<b>332</b>
<b>Previous week</b>	<b>12,493</b>	<b>322</b>	<b>6,827</b>	<b>2,871</b>
<b>Year ago</b>	<b>11,347</b>	<b>666</b>	<b>3,647</b>	<b>2,000</b>
<b>Two years ago</b>	<b>9,322</b>	<b>550</b>	<b>7,680</b>	<b>7,215</b>

\*Including 1,653 cattle, 1,188 calves, 16,185 hogs and 23,310 sheep direct to packers.

All receipts include directs.

## SEPTEMBER AND YEAR RECEIPTS

September Year

	1941	1940	1941	1940
Cattle	30,222	35,240	31,388	1,262,232
Calves	4,066	4,574	154,520	178,251
Hogs	51,213	64,444	3,022,695	3,513,655
Sheep	33,975	27,634	1,492,249	1,466,973

\*All receipts include directs.

## WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Sept. 6	28,563	45,583	33,643	33,643
Previous week	34,545	59,942	52,743	52,743
1940	25,375	52,943	29,531	29,531
1939	24,250	55,708	32,762	32,762
1938	24,480	46,965	45,369	45,369
1937	18,061	31,723	46,009	46,009

\*All receipts include directs.

## SUPPLIES FOR CHICAGO PACKERS

	Cattle	Hogs	Sheep
Week ended Sept. 6	28,563	45,583	33,643
Previous week	34,545	59,942	52,743
1940	25,375	52,943	29,531
1939	24,250	55,708	32,762
1938	24,480	46,965	45,369
1937	18,061	31,723	46,009

\*Receipts and average weight for week ending Sept. 6, 1941, estimated.

## SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., for the week ended Sept. 6.

	Cattle	Calves	Hogs
Week ended Sept. 6	2,217	768	5,896
Last week	2,758	577	4,784
Last year	1,916	831	5,883

The National Provisioner—September 13, 1941

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended September 6, 1941.

CATTLE			
	Week ended Sept. 6	Prev. week	Cor. week, 1940
Chicago	24,931	30,394	19,500
Kansas City	20,708	26,179	22,335
Omaha*	18,464	21,790	17,687
East St. Louis	9,425	12,657	10,441
St. Joseph	7,982	7,617	5,572
Sioux City	8,589	9,411	6,535
Wichita*	6,904	6,949	2,147
Philadelphia	1,748	2,102	1,783
Indianapolis	2,195	2,476	1,769
New York & Jersey City	8,718	10,777	8,818
Oklahoma City*	9,597	10,144	6,542
Cincinnati	3,535	3,881	3,530
Denver	4,274	4,843	4,440
St. Paul	14,301	14,974	9,817
Milwaukee	—	3,381	3,044
Total	141,721	167,805	130,424

\*Cattle and calves. †Not including directs.

HOGS			
	Chicago	Kansas City	Omaha
East St. Louis	47,622	65,306	64,695
St. Louis	27,538	23,388	34,836
St. Joseph	21,548	27,010	24,233
Sioux City	45,712	52,506	46,755
Wichita	10,833	11,172	14,570
Philadelphia	14,032	17,162	16,900
Indianspolis	5,097	5,860	7,115
New York & Jersey City	14,032	14,840	14,464
Oklahoma City	14,068	13,875	16,545
Cincinnati	32,712	36,336	36,570
Denver	5,459	5,699	10,175
St. Paul	14,982	16,413	14,495
Milwaukee	5,092	6,392	5,806
Total	278,950	327,015	340,139

\*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
	Chicago	Kansas City	Omaha
East St. Louis	9,655	11,636	12,696
St. Louis	13,723	19,191	18,563
St. Joseph	21,504	22,511	21,865
Sioux City	12,088	13,573	9,539
Wichita	10,467	11,469	9,922
Philadelphia	2,157	2,506	1,557
Indianspolis	3,645	4,668	3,159
New York & Jersey City	4,286	4,115	3,080
Oklahoma City	49,907	58,498	51,123
Cincinnati	1,874	1,992	1,412
Denver	3,964	6,496	3,707
St. Paul	10,065	11,172	7,759
Milwaukee	12,467	15,485	15,532
Total	167,670	200,591	174,026

\*Not including directs.

## SOUTHERN CALIFORNIA KILL

Relatively good returns are being received by western producers and feeders in the face of comparatively large supplies of livestock going into consumer channels, according to a report by J. A. McNaughton, vice president and general manager, Los Angeles Union Stock Yards Co. Results reflect the broad improvement in consumer buying power. Employment is at an all-time peak in southern California and pay rolls are increasing rapidly.

Southern California packers slaughtered 284,673 head of cattle under federal inspection during the first six months of 1941 compared with 258,555 head during the same period in 1940. This gain indicates that the 1941 total may be the largest on record. Calf slaughter was little changed from a year earlier with a total of 70,831 head. Hog slaughter was only 670,110 head compared with 729,405 head in 1940. Sheep and lamb slaughter totaled 561,328 head compared with 549,633 head a year earlier.

Watch the Classified Advertisements page for good men.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

### WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending September 6, 1941.....	9,617	2,711
	Week previous .....	11,877	2,846
	Same week year ago.....	6,939	2,168
COWS, carcass	Week ending September 6, 1941.....	614	1,088
	Week previous .....	899	900
	Same week year ago.....	1,112	1,197
BULLS, carcass	Week ending September 6, 1941.....	1,888	902
	Week previous .....	343	1,191
	Same week year ago.....	453	827
VEAL, carcass	Week ending September 6, 1941.....	11,855	886
	Week previous .....	12,204	819
	Same week year ago.....	8,389	1,226
LAMB, carcass	Week ending September 6, 1941.....	52,228	14,121
	Week previous .....	49,297	13,854
	Same week year ago.....	37,375	12,856
MUTTON, carcass	Week ending September 6, 1941.....	1,799	308
	Week previous .....	2,472	312
	Same week year ago.....	835	871
PORK cuts, lbs.	Week ending September 6, 1941.....	2,144,218	230,902
	Week previous .....	2,411,403	248,616
	Same week year ago.....	2,263,745	256,565
BEEF cuts, lbs.	Week ending September 6, 1941.....	194,817	....
	Week previous .....	372,856	....
	Same week year ago.....	497,081	....

### LOCAL SLAUGHTERS

	CATTLE, head	CAVLES, head	HOGS, head	SHEEP, head
	Week ending September 6, 1941.....	8,718	1,748	....
	Week previous .....	10,777	2,102	....
	Same week year ago.....	8,818	1,783	....
	Week ending September 6, 1941.....	13,476	2,157	....
	Week previous .....	14,771	2,680	....
	Same week year ago.....	15,384	2,891	....
	Week ending September 6, 1941.....	32,712	14,032	....
	Week previous .....	36,336	14,840	....
	Same week year ago.....	33,329	14,464	....
	Week ending September 6, 1941.....	49,907	3,645	....
	Week previous .....	58,498	4,668	....
	Same week year ago.....	51,125	3,150	....

Country dressed product at New York totaled 3,659 veal, no hogs and 118 lambs. Previous week 2,154 veal, no hogs and 65 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended September 5 showed a decrease of 68,930 head below last year, totaling 423,336 head against 492,266 head in 1940. Cattle slaughter amounted to 164,146 head compared with the 1940 kill of 142,271 head. Sheep and lamb slaughter totaled 253,152 head against 245,748 head last year.

Number of animals processed in 27 centers for week ended September 5:

	STEERS	VEAL CALVES	HOG CARCASSES*	GOOD LAMBS
	Week ended Sept. 4	Last week	Same week	
Toronto	\$ 9.85	\$ 9.80	\$ 9.00	
Montreal	9.50	9.85	8.50	
Winnipeg	9.25	10.00	7.75	
Calgary	9.50	10.00	7.25	
Edmonton	9.25	8.75	8.00	
Prince Albert	8.25	8.25	6.35	
Moose Jaw	8.25	8.50	6.50	
Saskatoon	8.00	8.05	7.00	
Regina	9.75	9.00	6.75	
Vancouver	9.50	9.50	7.75	
Toronto	\$18.50	\$18.75	\$11.50	
Montreal	18.00	12.50	11.00	
Winnipeg	11.50	12.00	9.50	
Calgary	10.00	9.50	7.50	
Edmonton	10.00	9.25	8.00	
Prince Albert	9.50	9.00	7.50	
Moose Jaw	10.00	10.00	7.25	
Saskatoon	11.50	10.00	8.00	
Regina	10.50	10.00	8.00	
Vancouver	9.50	9.00	7.00	
Toronto	\$14.75	\$14.65	\$12.35	
Montreal	14.85	14.85	12.35	
Winnipeg	13.60	13.50	11.45	
Calgary	13.45	13.85	10.65	
Edmonton	13.50	13.55	10.85	
Prince Albert	13.35	13.35	10.95	
Moose Jaw	13.50	13.50	10.00	
Saskatoon	13.15	13.15	10.00	
Regina	13.20	12.20	10.00	
Vancouver	14.45	14.25	10.00	
*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade, Grade A, \$1.00 premium.				
Toronto	\$11.75	\$12.50	\$ 9.50	
Montreal	11.50	12.00	9.25	
Winnipeg	9.75	10.25	8.00	
Calgary	9.50	9.50	7.50	
Edmonton	9.75	9.75	7.25	
Prince Albert	8.75	9.50	7.00	
Moose Jaw	9.50	10.00	7.10	
Saskatoon	9.50	9.75	6.35	
Regina	9.50	9.50	7.00	
Vancouver	11.00	...	8.75	



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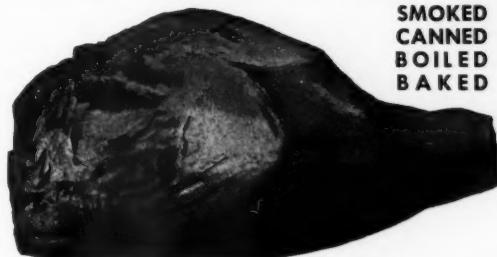
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